



A TASTE OF HOME

B R O O K S

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HOST NOTES

Here is what you will need to get set up:

In the kit:

6 bottles of Brooks Wines

8 placemats

The Maps

The Drawings

The Cards (each person gets a card pack, the intention would be to let each guest leave with their cards as a take away. During the tasting each person can take a turn reading a card and guiding through a portion of the tasting)

You provide:

-8 wine lovers

-6 glasses each ideally, 3 at a minimum

-Open the wines ahead of time. Pour 3 oz tastes of the wines as listed on the placemat before your guests sit down.

-Put on some fun music and set the mood for a great tasting!

-Make sure there are no other strong smells like cooking fish or fancy perfume. This can impact your entire experience.

SNACKS

Snacks. Having some food at the table is a great idea. Taste through the wines once first then begin to experiment with tasting food and wine together. Small bites of cheeses, salumi, spiced nuts, fruity jams, and fresh breads are a wonderful accompaniments to pair at your wine tasting. Some items pair better with some wines and not others. Finding what works can be a fun exercise on its own. Food pairing is not necessary, but always delicious!

TEMPERATURE OF WINE

Serving temperature can greatly affect the way a wine tastes and smells. Lower temperatures will emphasize acidity and tannins while muting aromatics. Higher temperatures will minimize acidity and tannins while increasing aromatics. There are precise temperatures which are optimal for every wine. For this tasting, an ideal temperature is 55 degrees.

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WELCOME

(Host, please read the following info to your guests as an introduction to Brooks Wines and our kit.)

While we listen to the introduction, let's begin swirling and sniffing our wines. Keep the base of the wine on the table and with one hand on the base, make little circles on the table. This will cause your wine to swirl around the glass and allow some air to get into the glass. Now put your nose inside the glass and sniff. Think about what you smell. Begin tasting while we talk but save some wine for comparisons later in the tasting.

There is a well-known adage in the winemaking world, that “great wine starts in the vineyard.” Working with great, family-owned vineyards throughout our corner of the Willamette Valley and beyond, we have learned to celebrate the unique characteristics of each site. We invite you to discover them with us!

These six single-vineyard wines highlight the nuances of soil types, elevation, slope, farming practices, and grape clones. While there are certainly differences, the six sites featured in this kit also share some similarities: are all sustainably-farmed, all are non-irrigated (forcing the vine roots to reach deep into the soil) and all have a diversity of **clones**,* giving our wine-maker a palette for the final blend.

This isn't about what wine you think taste best. It is not a game of favorites because we have already picked out 6 of our favorite single vineyard wines for this kit. This is an exercise of compare and contrast to learn why things taste a certain way. The Brooks **Taste of Place Wine Kit** is about using these wines as a lens through which to examine these vineyard sites and discover the differences of each place.

Our hope is that these wines transported you from your home to Oregon's Willamette Valley. Brooks was founded by a man who has inspired us to share not just our wines but also knowledge. We want to share our special region with those curious about a place, with people who share a passion for terroir and an enthusiasm for the unique and complex. When tasting Brooks Wines we hope you feel a connection to the passion we inherited from the late Jimi Brooks and also inspired us to be thoughtful every time you taste.

Now, lets go through the cards and talk about these wines. Each person should take a turn reading a card.

***What is a clone?**
Pinot Noir and Riesling have a variety of different clones: single vines that were selected from the “mother vine” for desirable traits (berry size, disease resistance, etc.) and propagated as cuttings.

To learn more about our wines
and our home in the Willamette Valley, please visit
www.brookswine.com

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