

BROOK & BULL

Brook & Bull Cellars is a return to Ashley Trout's roots of varietal driven, nuanced, and intricately balanced wines. Sourcing from top vineyard sites, and at only 2000 cases per year, Trout creates wines that exactly reflect her palate.



With a low oak, low intervention and early pick style, she manages to relentlessly showcase what Washington fruit does in its finest, truest form. In a nod to the wild west that lured her from the beginning, her blends explode past genre restrictions and her varietals are unabashedly layered, complex and stunning.

Brook & Bull wines are hand-crafted from vine to bottle, made with small fruit lots sourced from carefully tended vineyards. Our fruit is

handpicked, hand sorted and micro-lot fermented.

We work with predominantly neutral oak with reds, roses and whites, to ensure micro-oxygenation, while giving us natural protein stability.

Our wines are vinified with the highest of care and thanks to the low oak profile, are able to showcase what happens when you pick amazing Washington state fruit at just the right time.

Trout harvests on the early side, to ensure robust acid, creating a wine that is both food friendly and able to age for a long time.



We take these wines to bottle without filtering and release them with care.



We are a 2000-case winery located in the beautiful rolling hills of the Walla Walla Valley, situated on the famed South-Side in the midst of the Blue Mountains. With sweeping views, vineyard vistas and hugged by historic wheat fields, our tasting room is a lovely spot to spend the day. The long days, never ending sunsets, and cool nights that grace this gorgeous land lend themselves to both legendary grape growing as well as an amazing afternoon on our patio. Join us.

Our tasting room is open daily, holidays excluded. Join us at 1249 Lyday Lane Walla Walla, Washington 99362 or call if you have questions at 509-563-2191. We'd love to pour you some wines.

Cheers, The Brook & Bull Crew