

# ERATH

WINERY

*the Art of Pinot*



APPELLATION  
Dundee Hills

VINEYARDS  
Prince Hill

CLONES  
Pommard, 115, 777

BARREL REGIME  
15 months; 40% new French oak

HARVEST  
October 11th and 14th, 2008

T.A.  
0.63gm/100mL

PH  
3.55

ALCOHOL  
13.5%

CASES PRODUCED  
563

## 2008 Prince Hill Pinot Noir

*"This traditional offering from Dick Erath's home vineyard reflects the classic Dundee Hills Pinot Noir style—bright red fruits and a softer body. Vibrant cranberry aromas and an ethereal hint of violets are a pleasing introduction to a sweet entry of cinnamon spiced strawberries laced with rich mocha. The juice-infused palate continues to build, offering a satisfyingly prolonged finish."*

Gary Horner, Erath winemaker

### WINE HISTORY

Prince Hill Vineyard offers ideal growing conditions for producing world class Pinot Noir. Planted in 1983, this premium site encompasses 34 acres, 27 of which are dedicated to top quality Pinot Noir. Benefiting from southern, south eastern and eastern exposures, Prince Hill gently slopes from 760 to 510 foot elevations. The vineyard is divided into eight separate blocks of Pinot Noir that are selectively harvested at peak ripeness. The various Pinot Noir clones that comprise the vineyard offer the maximum opportunity each vintage to blend a one-of-a-kind single vineyard Pinot Noir.

Prince Hill Vineyard is characterized by its Jory soil, a soil which covers the mid and upper elevations of the Dundee Hills. Typically four to six feet in depth, Jory soils consist of a brick-colored silty clay loam. The depth and richness of the soils lend themselves ideally to viticulture. The vine's roots are encouraged to grow deep into the earth as the rich soils nourish the vines. These exceptional growing conditions help produce consistently excellent wines from this site.

### VINTAGE OVERVIEW

If there's one word to describe the 2008 harvest, it would be "late." The season got off to a late start throughout Oregon, with bud break, on average, 10 days to two weeks behind schedule. The subsequent growing season was consistently cool, which delayed the start of harvest and extended it through the end of October.

Significant amounts of rainfall can occur in Oregon in October, putting our entire crop at risk. (This has happened less frequently over the past decade, but remains an ever-present threat.) Concerned that our grapes might not reach full maturity in such a cool year, we thinned the crop several times late in the season to accelerate ripening. (The fewer the grape clusters, the faster they ripen.) Fortunately, as in the late season of 1999, our 2008 harvest was blessed by dry, mild weather throughout the critical final weeks of October. Clusters left hanging on the vine achieved optimal maturity, displaying intensely concentrated color and flavors. With lower yields, but fully ripe, high-quality fruit, the 2008 vintage produced extraordinary wines with bright fresh fruits, and great color and structure.

### FOOD PAIRINGS

A superb match with rosemary glazed duck, foie gras, suckling pork chop, or Bocuf Bourginon.