



APPELLATION
Willamette Valley

VINEYARDS
Battle Creek

BARREL REGIME
15 months, 40% new French oak

HARVEST
September 28-October 9, 2009

T.A.
0.66gm/100mL

PH
3.30

ALCOHOL
13.5%

CASES PRODUCED
226

2009 Battle Creek Pinot Noir

"Aromas of milk chocolate, creamy caramel and a whisper of cinnamon tangle with a touch of anise and a hint of wildflowers. Melt-in-your-mouth chocolate carries through in the flavors, which contrast nicely with juicy notes of ripe cran-raspberry. The smooth and creamy texture wraps the palate and the finish soars on a high note with a lovely lift of acidity."

Gary Horner, Winemaker

VINEYARD OVERVIEW

Battle Creek Vineyard lies within the serene rolling hills of the Willamette Valley. The temperate climate and nutrient rich, well-drained volcanic soil create an ideal environment for the vineyard's sole varietal, Pinot Noir, to flourish.

The vineyard is divided into separate blocks of Pinot Noir; each with select clones and rootstocks, diverse microclimates, slope, and elevations. Erath sources fruit from 50 acres in the vineyard that are planted to eight Pinot Noir clones, including the Coury clone, one of the region's oldest.

During the growing season Battle Creek vineyard enjoys long, sunny and warm afternoons frequented by cool coastal breezes, creating a climate that prolongs maturation and allows the fruit to develop rich flavor profiles and complexity while maintaining the natural acidity.

The combination of these growing conditions allows the winemaker to blend a wine that captures the depth and sophistication of Pinot Noir.

VINTAGE OVERVIEW

The road leading up to the superb 2009 vintage presented a challenging set of unique growing conditions. Bud break arrived on April 15th, approximately ten days later than average. Low temperatures and high humidity between the last week of June and the second week of July put the vines at high risk of developing mold and mildew. Temperatures exceeded 105 degrees during the last week of July caused excessive vine stress at certain vineyards. Fortunately, a warm but not hot late September and early October ensured full maturity and excellent varietal character. Despite early indications, the 2009 harvest commenced slightly earlier than the historic average yet completed on the same date the 2008 vintage began further putting into prospective vintage to vintage variability, just one of our region's many strengths.