

ERATH

WINERY

the Art of Pinot



Sweet Harvest 2009 Pinot Blanc

"Provocative notes of gardenia, citrus and honey transport the senses to a lush, tropical garden of aromas. Velvety soft flavors of apricot nectar, guava and a hint of kiwi envelope the palate with sweet delight. The lilting, bright finish allows the sumptuous flavors to linger until the next satisfying sip."

Gary Horner, Erath winemaker

WINE OVERVIEW

Our Pinot Blanc is harvested at the peak of ripeness, quickly frozen and then slowly pressed over several days to extract the sweetest, most concentrated juice from the fruit. The nectar-like juice is fermented over several months in small, temperature-controlled stainless steel vessels.

VINTAGE OVERVIEW

Leading up to harvest the 2009 vintage was one of the more challenging in a long time, however we feel very enthused about the quality of yet another fine Oregon vintage. Bud break arrived on April 15th, about 10 days later than normal. We then experienced a period of low temperatures coupled with high humidity during the last week of June and the first part of July putting the vines at risk of developing mold and mildew. Temperatures exceeding 105 degrees over several days during the last week in July caused a great deal of stress on the vines. Warm weather in late September and early October extended the season, ensuring we harvested our Pinot Noir vineyards and other varieties at full maturity, with an excellent concentration of varietal flavors. It is an interesting fact that ultimately the timing of harvest was a little ahead of our long term average. Even more interesting, we finished the 2009 harvest on the same date we started the 2008 harvest. That gives one an appreciation of how much vintages can vary from year to year.

APPELLATION
Dundee Hills

VINEYARDS
Niederberger

HARVEST
October 12th, 2009

ALCOHOL
8.0 %

T.A.
0.85 gm/100ml

PH
3.76

R.S.
28gm/100ml

CASES PRODUCED
100