



APPELLATION  
Willamette Valley

VINEYARDS  
Battle Creek

BARREL REGIME  
15 months, 40% new

HARVEST  
October 17-October 20, 2010

T.A.  
0.59gm/100mL

PH  
3.52

ALCOHOL  
13.0%

CASES PRODUCED  
224

## 2010 Battle Creek Pinot Noir

*"Bright and lively wafts of red plum, citrus and cinnamon taunt the senses with each ruby-hued swirl. An initial burst of sweetness opens up to fresh cherry pie, graham and mid-palate milk chocolate flavors. Palate-pleasing acidity allows the fruit to hold a steady, juicy note through to the finish."*

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

---

2010 was a vintage 'ripe' with challenges so-to-speak. Certainly a test of one's knowledge and experience not to mention one's resolve! Spring bud break came relatively early but we then experienced a month of cold and rain greatly slowing vine development. If that were not enough what followed was the wettest June on record and the coldest summer in 17 years resulting in a record late bloom, low crop yield and a delay in the initiation of harvest by more than three weeks. Miraculously we were spared by a sunny couple of weeks in October. The crop ripened to a level approaching the highly touted 2008 vintage resulting in balanced wines with intensely bright flavors and lower alcohols. Classic Oregon.