

ERATH

WINERY

the Art of Pinot



2010 Estate Selection Pinot Noir

"An inviting nose of warm blackberries laced with vanilla, baking spice and root beer engages the senses, leading to a plush mouthful of boysenberry, plum, graham and nougat. Smooth and seamless, each sip is a silky ribbon, woven together with refined tannins and judicious acidity."

Gary Horner, Erath winemaker

WINE OVERVIEW

Erath produces Pinot Noir from several different sites in the Willamette Valley viticultural area. "Reserve" quality lots are chosen from the best sites and blended to make this Estate Selection cuvée. The volcanic-based Jory and Nekia soils are predominate in these sites and give the wines their distinctive aroma and flavor profiles, and elegant, age-worthy structure. Fruit focused in their youth, our Estate Selection Pinots gain additional complexity and sophistication when cellared for three to eight years.

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.

COOKING SUGGESTIONS: Excellent with wild mushrooms, duck, roast beef, lamb or other red meats.

APPELLATION
Willamette Valley

VINEYARDS
36% Prince Hill Vineyard
34% Battle Creek Vineyard
12% Knight's Gambit Vineyard
11% Tuenge Vineyard
7% Niederberger Vineyard

BARREL REGIME
14 months, 40% new French oak

HARVEST
October 14 - October 22, 2010

T. A.
0.62gm/100mL

PH
3.46

ALCOHOL
13.0%