

# ERATH

WINERY

*the Art of Pinot*



## 2010 Prince Hill Pinot Noir

*"This beautiful vintage is a reflection of Pinot Noir's true nature—demure at first glance but layered and complex upon further exploration. Fresh, bright aromas of red currant and cranberry are accented by mandarin orange and a sassy hint of cinnamon. Flavors of pie cherries, pomegranate and a lingering whisper of clove flow across the palate like luxurious satin sheets. The silky smooth mouth feel allows the flavors to linger until the next sip."*

*Gary Horner*

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

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:** A superb match with salmon, rosemary glazed duck, foie gras, suckling pork chop, or Boeuf Bourguignon.

APPELLATION  
Dundee Hills

VINEYARDS  
Prince Hill

CLONES  
57% Pommard, 38% 115, 5% 777

BARREL REGIME  
14 months; 40% new French oak

HARVEST  
October 19 - October 22, 2010

T.A.  
0.57gm/100mL

PH  
3.61

ALCOHOL  
13%

CASES PRODUCED  
997