

# ERATH

WINERY

*the Art of Pinot*



## Sweet Harvest 2010 Pinot Blanc

*“Wafts of ripe melon, papaya, banana and fragrant rose petal transport the senses to a lush tropical garden. Flavors of lemon drop candies give way to zingy citrus and juicy peach. Mid palate richness offers satisfying length of flavor, ending pleasingly with a soft hint of acidity.”*

Gary Horner, Erath winemaker

### WINE OVERVIEW

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

APPELLATION  
Willamette Valley

VINEYARDS  
Winkler

HARVEST  
October 22nd, 2010

ALCOHOL  
7.5 %

T.A.  
1.09 gm/100ml

PH  
3.49

R.S.  
214gm/100ml

CASES PRODUCED  
100

### VINTAGE OVERVIEW

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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. These conditions resulted 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. Overall this vintage produced balanced wines with bright flavors and intensity and lower alcohols. Classically Oregon.