



APPELLATION
Willamette Valley

VINEYARD
Battle Creek

BARREL REGIME
12 months, 40% new French Oak

HARVEST
October 27, 2011

T.A.
0.76gm/100mL

PH
3.38

ALCOHOL
12.5%

CASES PRODUCED
226 FCE

2011 Battle Creek Pinot Noir

"Each swirl unleashes a new delight, including wet river stone, plum preserves, root beer, violets and a sprinkling of cinnamon. Black cherry, vanilla and Earl Grey tea entertain the palate in a prolonged, pleasingly weighty dance. Tannin and acidity cooperate perfectly, offering seamless integration."

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

In 2011, cool springtime temperatures, like elsewhere in the Northwest, delayed bud break, bloom and veraison. Conditions were much cooler and later throughout the season. With great relief we received a period of moderately sunny weather from mid-to-late October and the vintage was not just saved, it was enhanced.

The 2011 vintage is a throw-back to the long and cool growing seasons that put Oregon on the world wine map. This translates to lower alcohols, higher acidity, and fruit flavors that are fresh and bright. Stylistically similar to the 2008 and 2010 vintages, these wines will pair beautifully with food and offer excellent cellaring potential.