



APPELLATION
Willamette Valley

VINEYARDS
81% Battle Creek Vineyard
10% Niederberger Vineyard
5% Leland Vineyard
4% Prince Hill Vineyard

BARREL REGIME
12 months, 40% new French oak

HARVEST
October 27 - November 1

T.A.
0.75gm/100mL

PH
3.42

ALCOHOL
12.5%

CASES PRODUCED
1,743

2011 Estate Selection Pinot Noir

"Decadent wafts of cherry strudel with vanilla icing mingle with dark berries, baking spice and the faintest hint of beach-fire smokiness. A silky mouthful of boysenberry, cherry cola, crème brûlée and sandalwood glides evenly across the palate as supple tannins offer a pleasingly prolonged finish."

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 predominant 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

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.

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