

ERATH

WINERY

the Art of Pinot



APPELLATION
Dundee Hills

VINEYARDS
Prince Hill

CLONES
71% Pommard, 22% 115, 5% 113, 2% 667

BARREL REGIME
12 months; 40% new French oak

HARVEST
October 25 – October 29

T.A.
0.78gm/100mL

PH
3.37

ALCOHOL
12.5%

CASES PRODUCED
988

2011 Prince Hill Pinot Noir

“If Oregon had a scent it would be the mélange of aromas offered by the 2011 Prince Hill--wafts of cherry, vanilla, ripe loganberry, aromatic lavender and wet river stone. Palate-embracing tannins carry flavors of cranberry, cherry and raspberry to a long, sweet lingering kiss goodbye.”

Gary Horner, Erath winemaker

VINEYARD OVERVIEW

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, southeastern 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

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