



APPELLATION
Willamette Valley

BARREL REGIME
12 months, 40% new French oak

HARVEST
October 13

T.A.
0.63 gm/100 mL

PH
3.35

ALCOHOL
13.5%

CASES PRODUCED
229

Erath 2012 Battle Creek Pinot Noir

WINEMAKER'S TASTING NOTES

"A fragrant nose of plush, juicy raspberries accented with spice, sandalwood and orange marmalade entrances the senses with every swirl. Each sip envelops the palate with red fruit, berry pie and pomegranate juice. The palate ascends slowly, languishing and building to a beautiful lasting crescendo."

Gary Horner, Erath 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

The 2012 vintage in Oregon started with delayed spring weather and a cooler than usual June. However once temperatures rose the region enjoyed a long, warm summer that ultimately lead to excellent quality. The cooler start to the season reduced berry size and quantity per cluster, but provided a great ratio of skins to juice, hence greater color and flavor concentration. Record setting dry conditions coupled with warm days and cool nights during the fall preserved attractive, balanced acidity in the fruit. The advantageous harvest weather allowed us to pick when the grapes were truly ready. This year the fruit set characteristics varied widely from site to site.