

ERATH

WINERY



APPELLATION
Willamette Valley

VINEYARDS
Battle Creek 44%
Prince Hill 22%
Waldo Hills 16%
Dion 8%
Knight's Gambit 6%
Niederberger 3%
Tuenge 1%

BARREL REGIME
12 months, 40% new French oak

HARVEST
October 5 - October 18

T.A.
0.62gm/100mL

PH
3.41

ALCOHOL
13.5%

CASES PRODUCED
4,349

2012 Estate Selection Pinot Noir

"Characteristic of 2012, this Pinot is dark and dense, on the nose and in the mouth. Campari, carpaccio, bramble, tangerine peel and a whiff of violets introduce the expansive palate of loganberry, pomegranate, dark cherry and sandalwood. Mouth-enveloping and increasingly satisfying with each sip."

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

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.

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