

# ERATH

WINERY

*the Art of Pinot*



## 2012 Oregon Pinot Gris

*"Intensely aromatic, this vintage of Pinot Gris yields sprightly wafts of banana, rose petals and talc. The juicy palate of ripe honeydew melon, citrus, and exotic lychee melds into a rich, plush crescendo, leaving the mouth pleasantly a tingle with a light lift of acidity."*

*Gary Horner*

Gary Horner, Winemaker

### WINE OVERVIEW

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Erath has been working with this grape variety for more than two decades. The style of our Pinot Gris shows purity of fruit, balance and wonderful acidity in an unadulterated "no wood, no malolactic" style. This attention to detail starts in the vineyards and continues to the winery. From the close monitoring of cluster counts and weights to whole cluster pressing and cool fermentation temperatures, the goal is to make a lively, approachable white wine that is food-friendly and indicative of the cooler growing conditions in Oregon.

### VINTAGE OVERVIEW

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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.

APPELLATION  
Oregon

HARVEST  
October 4-6, 2012

T.A.  
0.74 gm/100mL

PH  
3.21

R.S.  
0.44gm/100mL

ALCOHOL  
13.5%