



APPELLATION
Oregon

OAK REGIME
25% new French, fine grain,
medium toast

HARVEST
October 1 – October 18

ALCOHOL
13.5%

T.A.
0.60gm/100mL

PH
3.52

2012 Oregon Pinot Noir

"This vintage gives our easy-drinking Pinot a bolder presence: Deep jewel tones and complexity. Black cherry, juicy plum, and Campari aromas meld with slight meatiness and warm yeastiness. Cherry, cranberry-raspberry and herbal flavors provide gentle sweetness, caressing the palate to the bright finish."

Gary Horner, Erath winemaker

WINE OVERVIEW

The "Oregon" Pinot Noir is the cornerstone of the Erath wine portfolio. A blend of different vineyard sites in Oregon, this wine is a fruit forward, ready-to-drink style of Pinot Noir designed to highlight the variety's best characteristics. Our goal with this wine is simple – to make the best Pinot Noir in the world for under \$20.

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.