

# ERATH

WINERY

*the Art of Pinot*



APPELLATION  
DUNDEE HILLS

VINEYARDS  
Prince Hill

CLONES  
POMMARD 63%, 115 25%, 777 12%

BARREL REGIME  
12 months, 40% new French oak

HARVEST  
October 9 – October 13, 2010

T.A.  
0.75gm/100mL

PH  
3.56

ALCOHOL  
13.5%

CASES PRODUCED  
1,203

## 2012 Prince Hill Pinot Noir

*“Assertive aromas of cherry, raspberry, warm vanilla and decadent German chocolate cake, are punctuated by a whisper of smoke. A mouth-watering sweet entry leads to red fruits and coconut macaroons. Juicy and slightly jammy, the plush mid palate carries through to a satisfying lengthy finish.”*

Gary Horner, Winemaker

### VINEYARD OVERVIEW

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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, south eastern 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

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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.

### COOKING SUGGESTIONS

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