



## Sweet Harvest 2012 Pinot Blanc

*"Spiced banana and honey scents lead to flavors of peach pie and hints of blood orange. Mid palate richness offers satisfying length of flavor, ending pleasingly with a soft hint of acidity."*

Gary Horner, Erath winemaker

### WINE OVERVIEW

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Our Pinot Blanc is harvested at the peak of ripeness, quickly frozen and then slowly pressed over several days extracting the sweetest most concentrated juice from the fruit. The nectar-like juice is fermented over several months in small temperature controlled stainless steel vessels.

APPELLATION  
Willamette Valley

VINEYARDS  
Niederberger

HARVEST  
October 15, 2012

ALCOHOL  
7.5 %

T.A.  
0.89 gm/100ml

PH  
3.36

R.S.  
223gm/100ml

CASES PRODUCED  
150

### 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.