



APPELLATION
Willamette Valley

BARREL REGIME
13 months, 40% new French oak

HARVEST
September 27

T.A.
0.58 gm/100 mL

PH
3.69

ALCOHOL
12.5%

CASES PRODUCED
233

Erath 2013 Battle Creek Pinot Noir

WINEMAKER'S TASTING NOTES

"Decadent aromas of spiced plums, preserved cherries, bergamot, balsam and a hint of chocolate ganache summon the senses. Racy raspberry, pomegranate and acai flavors caress the palate with upfront silkiness flirting with a zesty mix of tannin and acidity. Fruit flavors linger on a long sweet finish."

Gary Horner, Erath Winemaker

VINEYARD OVERVIEW

Battle Creek Vineyard lies within the serene rolling hills of the Willamette Valley. The temperate climate and nutrient rich, well-drained volcanic soil create an ideal environment for the vineyard's sole varietal, Pinot Noir, to flourish.

The vineyard is divided into separate blocks of Pinot Noir; each with select clones and rootstocks, diverse microclimates, slope, and elevations. Erath sources fruit from 50 acres in the vineyard that are planted to eight Pinot Noir clones, including the Coury clone, one of the region's oldest.

During the growing season Battle Creek vineyard enjoys long, sunny and warm afternoons frequented by cool coastal breezes, creating a climate that prolongs maturation and allows the fruit to develop rich flavor profiles and complexity while maintaining the natural acidity.

The combination of these growing conditions allows the winemaker to blend a wine that captures the depth and sophistication of Pinot Noir.

VINTAGE OVERVIEW

The 2013 growing season began with an early bud break leading the way to a warm and dry summer, conditions setting the stage for an early harvest. Earlier than normal harvests can be problematic for cool climate varieties from the Pinot family in that they frequently take place under hot conditions, quite contrary to the favored long and cool growing seasons on which our region was founded. Fortunately, the warm beginning led the way to a cool and extended finish translating to balanced wines of lower alcohol, higher acidity, and fruit flavors fresh and bright. Stylistically similar to the 2008, 2010 and 2011 vintages, these wines will pair beautifully with food and offer excellent cellaring potential.