

# ERATH

WINERY



## 2013 Estate Selection Pinot Noir

*“Not bashful with aromas, the Estate Selection is bursting with mixed red berries, fragrant gardenia, caramel laced chocolate and a late hint of bramble. Subtle in initial approach, this charmer offers cranberry and tart cherry on the palate, each sip becoming more alluring as bright acidity and restrained tannins seal the deal.”*

Gary Horner, Erath winemaker

### WINE OVERVIEW

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Erath produces Pinot Noir from several different sites in the Willamette Valley viticultural area. “Reserve” quality lots are chosen from the best sites and blended to make this Estate Selection cuvée. The volcanic-based Jory and Nekia soils are predominant in these sites and give the wines their distinctive aroma and flavor profiles, and elegant, age-worthy structure. Fruit focused in their youth, our Estate Selection Pinots gain additional complexity and sophistication when cellared for three to eight years.

### VINTAGE OVERVIEW

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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 lead 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 the 2008, 2010 and 2011 vintages, these wines will pair beautifully with food and offer excellent cellaring potential.

**COOKING SUGGESTIONS:** Excellent with wild mushrooms, duck, roast beef, lamb, or other red meats or even grilled salmon.

#### APPELLATION

Willamette Valley

**VINEYARDS**  
Waldo Hills 56%  
Battle Creek 24%  
Dion 9%  
Niederberger 4%  
Doerner 4%  
Hyland 3%

**BARREL REGIME**  
13 months, 40% new French oak

**HARVEST**  
September 11 – October 10

**T.A.**  
0.62gm/100mL

**PH**  
3.67

**ALCOHOL**  
13.0%

**CASES PRODUCED**  
5,058 FCE