



APPELLATION  
Oregon

HARVEST  
October 4-6

T.A.  
0.62 gm/100mL

PH  
3.28

R.S.  
0.38gm/100mL

ALCOHOL  
13.0%

## 2013 Oregon Pinot Gris

*“Commanding aromas of banana, floral talc and key lime zest tantalize the senses, a beguiling introduction to the fruit driven, plush mouthful of kumquat, cantaloupe and tropical guava. This succulent Pinot Gris builds in intensity, culminating in a sublime finish of fresh acidity.”*

Gary Horner, Winemaker

### WINE OVERVIEW

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Erath has been working with this grape variety for more than two decades. The style of our Pinot Gris shows purity of fruit, balance and wonderful acidity in an unadulterated “no wood, no malolactic” style. This attention to detail starts in the vineyards and continues to the winery. From the close monitoring of cluster counts and weights to whole cluster pressing and cool fermentation temperatures, the goal is to make a lively, approachable white wine that is food-friendly and indicative of the cooler growing conditions in Oregon.

### VINTAGE OVERVIEW

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2013 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.