



APPELLATION

Oregon

OAK REGIME

25% new French, fine grain,
medium toast

HARVEST

September 11 – October 16

T.A.

0.59gm/100mL

pH

3.57

ALCOHOL

13.0%

2013 Oregon Pinot Noir

WINEMAKER'S TASTING NOTES

"Freshly baked berry cobbler, cream soda, a vein of citrus and a waft of subtle smoke envelope the senses. Soft and supple on the palate, the wine delivers notes of fresh, juicy red plum, cranberry and zesty pie cherry. The finish lingers with an endearing hint of sweetness."

Gary Horner, Erath Winemaker

WINE OVERVIEW

The "Oregon" Pinot Noir is the cornerstone of the Erath wine portfolio. A blend of different vineyard sites in Oregon, this wine is a fruit forward, ready-to-drink style of Pinot Noir designed to highlight the variety's best characteristics. Our goal with this wine is simple – to make the best Pinot Noir in the world for under \$20.

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 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.