

# ERATH

WINERY

*the Art of Pinot*



APPELLATION

Willamette Valley AVA

BARREL REGIME

13 months, 100% French, 40% new

VINEYARD

Battle Creek

HARVEST

September 18-20

T.A.

0.68 gm/100 mL

PH

3.44

ALCOHOL

13.5%

CASES PRODUCED

224

## Erath 2014 Battle Creek Pinot Noir

### WINEMAKER'S TASTING NOTES

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*"Flamboyant aromatics attract the senses with intense wafts of blackberry, blueberry, toasted nuts and savory notes. Bing cherry, loganberry and berry cobbler weave together a silky, rich palate. Youthful tannins and peppery acidity integrate seamlessly and elevate the finish to pleasing heights."*

Gary Horner, Erath Winemaker

### VINEYARD OVERVIEW

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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. This creates 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

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The 2014 vintage was the hottest on record in the Willamette Valley to-date. In fact, it broke our previous record for heat accumulation, set in 2003. Daytime highs were certainly warm, but the average overnight temperature was also higher. Those two combined elements set the stage for an early harvest which occurred three to four weeks ahead of schedule. The season delivered a record amount of balanced fruit with dry, warm weather throughout the spring, summer and early fall. What little precipitation occurred did so in late September, serving to provide water relief and temper rapidly rising sugar concentrations. During this harvest we saw larger than normal clusters form, which also resulted in higher than normal yields. The harvested fruit and resulting wines exhibit fresh fruit qualities, balance in acidity, and moderate alcohol.