

ERATH

WINERY



APPELLATION
Willamette Valley

VINEYARDS
Willakia 64%
Battle Creek 18%
Ribbon Springs 5%
Dion 5%
Niederberger 3%
Knight's Gambit 3%
Prince Hill 2%

BARREL REGIME
13 months, 40% new French oak

HARVEST
September 16 – October 2

T.A.
0.65gm/100mL

PH
3.67

ALCOHOL
13.5%

CASES PRODUCED
5,779

2014 Estate Selection Pinot Noir

“Red currant and juicy plum aromas dance in tandem with notes of eucalyptus, thyme and citrus peel. Upfront silkiness carries intriguing Asian flavors of soy and plum sauce intertwined with boysenberry and cream soda. An intense fruit backbone lingers persistently on a cheerful note of acidity.”

Gary Horner, Erath winemaker

WINE OVERVIEW

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

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.

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