



APPELLATION

Oregon

HARVEST

September 20 – October 2

T.A.

0.71gm/100mL

pH

3.38

R.S.

0.1gm/100mL

ALCOHOL

13.5%

2014 Oregon Pinot Gris

WINEMAKER'S TASTING NOTES

"Luscious and fruit-forward, aromas of ripe pear, key lime, fragrant gardenia and a hint of golden fig offer an enticing sensory experience. Cantaloupe, pineapple, kumquat and honey embrace the palate in soft silkiness, melding into a lengthy, satisfying finish."

Gary Horner, Erath Winemaker

WINE OVERVIEW

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

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 exhibits fresh fruit qualities, balance in acidity, and moderate alcohol. Harvest began Sept. 16th and lasted until Oct. 2nd.