



APPELLATION

Oregon

OAK REGIME

20% new French, fine grain,
medium toast

HARVEST

September 15 – October 11

T.A.

0.58 gm/100 mL

PH

3.68

ALCOHOL

13.5%

Erath 2014 Oregon Pinot Noir

WINEMAKER'S TASTING NOTES

"Deliciously affable, start to finish! Bursting-with-berries aromas mingle with plum, fragrant violet and an alluring hint of caramel. A silky mouthful of Bing cherry and pomegranate are woven together with a persistence of smooth caramel. This crowd pleaser is ripe, round and infinitely approachable."

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-enjoy 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 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.