

ERATH

WINERY

the Art of Pinot



2014 Ribbon Springs Pinot Noir

“Scents of raspberry, cinnamon, bergamot, thyme and mint offer a soothing introduction to this elegant offering from Ribbon Ridge AVA. Cranberry, cherry, red plum and red currant commingle harmoniously, accented by a focused band of minerality. Fine grained tannins offer an elongated finish.”

Gary Horner, Winemaker

VINEYARD OVERVIEW

Rooted in ancient marine sedimentary Willakenzie soil, the vines of Ribbon Springs range in elevation from 400-600 feet and support a wine style that is agile with elegant red fruit notes and luxurious breadth on the palate.

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.

APPELLATION
RIBBON RIDGE AVA

VINEYARD
RIBBON SPRINGS

BARREL REGIME
13 MONTHS, 100% FRENCH, 40% NEW

HARVEST
SEPTEMBER 18

T.A.
0.63 GM/100ML

PH
3.71

ALCOHOL
13.5%

CASES PRODUCED
170