

ERATH

WINERY

the Art of Pinot



APPELLATION

Willamette Valley AVA

BARREL REGIME

13 months, 100% French, 40% new

VINEYARD

Battle Creek

HARVEST

September 15-21

CLONES

Pommard 45%, 777 23%, 667 22%
and 115 10%

T.A.

0.63 gm/100 mL

PH

3.41

ALCOHOL

13.5%

CASES PRODUCED

221

2015 Battle Creek Pinot Noir

WINEMAKER'S TASTING NOTES

"Dark and dusky, aromas of blackberry compote, black cherry, and black plum are accented by exotic cardamom and an alluring meatiness. A robust palate of loganberry, blueberry and wet earth persists thanks to muscular tannins that offer both magnitude and age-worthy structure"

Gary Horner, Erath Winemaker

VINEYARD OVERVIEW

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, creating 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

The 2014 vintage was the hottest on record in the Willamette Valley to-date. The 2015 vintage was the second hottest on record in the Willamette Valley, slightly behind the record setting 2014 vintage. The month of September and early October provided a very nice end to the season. Temperatures cooled to near normal, especially at night. The extremely early harvest extended into October allowing for maturation under preferred cool and dry conditions. Harvest began August 28 and lasted until Oct. 9.

Fruit quality was exceptional producing balanced wines that despite the hot season maintained acidity with moderate alcohol. Excellent color and purity in the reds, and classic varietal character in the whites.