

# ERATH

WINERY



APPELLATION  
Willamette Valley

VINEYARDS  
Willakia 37%, Battle Creek 27%,  
Knight's Gambit 11%, Waldo Hills 6%,  
Ribbon Springs 5%, Carabella 5%,  
Leland 4%, Tuenge 3%, Fairsing 2%

CLONES  
Pommard 32%, 115 31%, 777 19%,  
667 16%, 114 2%

BARREL REGIME  
15 months, 100% French, 33% new

HARVEST  
September 5-28

T.A.  
0.63 gm/100mL

PH  
3.62

ALCOHOL  
13.5%

CASES PRODUCED  
5,435

## 2015 Estate Selection Pinot Noir

*"Nostalgia-inducing aromas of Marionberry pie, root beer, vanilla, and lavender soothe the senses. Silky and smooth, the palate is layered with mixed berries, red plum, mission fig and a hint of pomegranate. Supple tannins marry harmoniously with gentle acidity, holding a long and pleasing note."*

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 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. 9nd.

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.

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