

# ERATH

WINERY

*the Art of Pinot*



APPELLATION  
Yamhill-Carlton

VINEYARD  
Fairsing Vineyard

BARREL REGIME  
15 months, 100% French, 40% new

HARVEST  
September 10

CLONES  
Pommard 67% and Wadenswil 33%

T.A.  
0.67 gm/100mL

PH  
3.78

ALCOHOL  
13.0%

CASES PRODUCED  
216

## 2015 Fairsing Pinot Noir Yamhill-Carlton

*"This dark-fruited beauty offers wafts of blackberry, Bing cherry and plum embellished with a hint of lavender and mandarin orange. On the palate, Boysenberry, currant, Bergamot and caramel meld prettily, with tannin/acid interplay tying together this stylish and polished Pinot Noir."*

Gary Horner, Winemaker

### VINEYARD OVERVIEW

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Fairsing Vineyard is located in the Yamhill-Carlton District AVA, 35 miles southwest of Portland and 40 miles east of the Pacific Ocean. The vineyard is planted on the marine sediment soils Windy Gap and Bellpine at an elevation of 500-700 feet with predominately south to south-east slopes. These coarse-grained soils drain quickly, making them ideal for viticulture. The sustainably farmed 40-acre vineyard contains a range of microclimates that, in general, produce aromatic, layered, dark fruited wines with great length and silky tannin.

### VINTAGE OVERVIEW

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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 28th and lasted until October 9th. 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.