



## 2015 Oregon Pinot Gris

*"Fragrant rose petal, soft talc and sassy key lime introduce this aromatic Pinot Gris. A plush mouthful of ripe melon, kumquat, gooseberry and rosewater sits sweetly on the palate before finishing on a memorable lift of acidity."*

Gary Horner, Winemaker

### WINE OVERVIEW

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Erath has been working with this grape variety for more than two decades. The style of our Pinot Gris shows purity of fruit, balance and wonderful acidity in an unadulterated "no wood, no malolactic" style. This attention to detail starts in the vineyards and continues to the winery. From the close monitoring of cluster counts and weights to whole cluster pressing and cool fermentation temperatures, the goal is to make a lively, approachable white wine that is food-friendly and indicative of the cooler growing conditions in Oregon.

### 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.

APPELLATION  
Oregon

HARVEST  
August 28 – September 23

T.A.  
0.79gm/100mL

PH  
3.31

R.S.  
0.43gm/100mL

ALCOHOL  
13.5%