

ERATH

WINERY

the Art of Pinot



APPELLATION
Willamette Valley AVA

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

VINEYARD
Battle Creek

HARVEST
September 12-13

CLONES
667 34%, 777 33%, 115 27%
and Coury 6%

T.A.
0.59 gm/100 mL

PH
3.54

ALCOHOL
13.0%

CASES PRODUCED
218

2016 Battle Creek Pinot Noir

WINEMAKER'S TASTING NOTES

"Bright aromas of cherry candy, red currant and mandarin orange are seasoned with warm nutmeg. Red fruits dominate the palate, featuring ripe raspberry, pomegranate, cherry and red currant. This wine is packed with sass; high-toned acidity offers verve and tension to the lasting, clean finish."

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 2016 growing season rocketed to the earliest start in recent history. An early warm spring transitioned to an even-keeled but warm summer. A welcome cooling trend towards the end of the ripening period spread harvest across four well-ordered weeks. Harvest began August 25 and lasted until September 27 under perfect conditions.

Fruit quality was exceptional, producing balanced wines that despite the warm and early season, maintained acidity with moderate alcohol. The result is excellent color, plush tannin and purity in the reds and classic varietal character in the whites.