

ERATH

WINERY



APPELLATION
Willamette Valley

VINEYARDS
Battle Creek 45%, Knight's Gambit 34%
and Willakia 21%

CLONES
Pommard 39%, 115 29%, 777 19%,
667 11% and Coury 2%

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

HARVEST
September 12-23

T.A.
0.56 gm/100mL

PH
3.73

ALCOHOL
13.0%

CASES PRODUCED
5,801

2016 Estate Selection Pinot Noir

"Layered of aromas, including blackberry, currant, toasty pie crust, eucalyptus, and a waft of hearty meatiness. Dark fruits prevail on the palate--cherry, plum and mission fig--nicely seasoned with sage and a light smokiness. The mouth is soft, yet still textural, as tannin and acid marry evenly."

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 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.

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