



APPELLATION
Oregon

HARVEST
August 25 – September 20

T. A.
0.62gm/100mL

PH
3.45

R.S.
0.17gm/100mL

ALCOHOL
13.5%

CASES PRODUCED
51,242

2016 Oregon Pinot Gris

“Fragrant white flowers, nectarine, melons with a hint of Key lime lay the aromatic path to this tropical paradise. Pleasing plushness bolstered by engaging natural acidity combine to support lush flavors of banana, melon and apricot finishing on a long, clean and clear high note.”

Gary Horner, Winemaker

WINE OVERVIEW

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

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.