

ERATH

WINERY

the Art of Pinot



2016 Oregon Rosé of Pinot Noir

"The delicate hue of this Rosé of Pinot Noir belies its complexity. Intensely fruit-driven aromas of white peach, strawberry, guava and rose petal offer an alluring introduction. Ripe and mouth-filling, the palate is lush with kiwi, banana and melon, yet is left refreshed by vivacious acidity."

Gary Horner

Gary Horner, Erath winemaker

WINE HISTORY

Erath's Rosé of Pinot Noir is a dry rosé reflecting our time-honored commitment to produce finely balanced, approachable wines. Great care is taken to select sites, elevations and clones of Pinot Noir featuring delicacy and elegance. Limited skin contact and gentle pressing are employed limiting excessive color and tannin extraction. Fermentation is conducted in stainless steel vessels under controlled conditions highlighting bright, fresh-fruit flavors and aromas.

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.

APPELLATION
Oregon

HARVEST
SEPTEMBER 1-19

ALCOHOL
13.0%

T.A.
0.58gm/100mL

PH
3.45

RS
0.2 gm/100mL

CASES PRODUCED
3,600