



WILLAMETTE VALLEY

2017 Battle Creek Pinot Noir

VINTAGE NOTES

- Average spring temperatures set the course for a long term average start to the vintage. Bloom occurred near Father's Day, typical of the average.
- The summer months could be characterized as hot. Cooling during the last two weeks of harvest was a welcome relief allowing for a slowing of fruit maturation.
- Harvest for Erath began September 7th and came to a close October 19th spanning a total of six weeks.

VINEYARD NOTES

- The temperate climate and nutrient rich soil of Battle Creek Vineyard create an ideal environment for Pinot Noir.
- The vineyard is divided into separate blocks of Pinot Noir; each with select clones and rootstocks, diverse microclimates and elevations.
- The combination of these growing conditions allows the winemaker to blend a wine that captures the depth and sophistication of Pinot Noir.

TASTING NOTES

Aromas of cherry, currant and berries are accented by faint tobacco leaf, toast and wet stone, offering a classic Oregon introduction. Red plum, pomegranate, and cherry glide across the silky palate. Flavors, acidity and tannin are beautifully poised, offering a multi-faceted sensory journey.

ALCOHOL: 13.0%

CASE PRODUCTION:

219