



TA: 0.58 gm/100mL

PH: 3.53

ALCOHOL: 13.0%

BLEND:

Pinot Noir.

## WILLAMETTE VALLEY

### 2017 Estate Selection 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.

#### HISTORY NOTES

- "Reserve" quality lots are chosen from the best sites and blended to make this Estate Selection cuvée.
- The volcanic-based soils are predominant in these sites and give the wines their distinctive aroma and flavor profiles.

#### WINEMAKING NOTES

- Erath produces Pinot Noir from several different sites in the Willamette Valley viticultural area.
- Fruit focused in their youth, our Estate Selection Pinots gain additional complexity and sophistication when celled for three to eight years.

#### RECOMMENDED FOOD PAIRINGS

- Excellent with wild mushrooms, duck, roast beef, lamb, other red meats or even grilled salmon.

#### TASTING NOTES

Voluminous aromas of black cherry, currant and plum are pleasantly seasoned with baking spice and toasted coffee bean. The sweet entry leads to a velvety mouthful of cran-cherry cocktail, loganberry, and Mission fig and ends on an uplifting note. Lithe tannin adds dimension, texture and longevity.