



APPELLATION
Willamette Valley

VINEYARDS/CLONES
100% Battle Creek,
100% Pommard clone

BARREL REGIME
7 months, 22% New French Oak

HARVEST
September 26

T.A.
0.56 gm/100mL

PH
3.19

ALCOHOL
13.0%

CASES PRODUCED
219 cases

2017 Le Jour Magique White Pinot Noir

“Flaxen-hued and enticingly aromatic, this special version of Pinot Noir is a beauty. The nose offers lemon curd, Rainier cherry and a light toastiness while the rich palate overflows with lemon tart, melon, vanilla bean and faint baking spice. Flavors are amplified with gratifying intensity.”

Gary Horner, Erath Winemaker

WINE OVERVIEW

“Le Jour Magique” or “The Magic Day” refers to this white Pinot Noir that is light as day, yet magically—Pinot Noir. To obtain the juice for Le Jour Magique, Pinot Noir clusters from our highest quality vineyards are pressed in a manner comparable to our white wine grapes Pinot Gris and Pinot Blanc. Though the process is similar, crucial modifications are made to the pressing procedure to avoid the red skin pigments from coloring the juice.

Preventing the red juice color is a challenging task; when flavors are ripe the red skin color is also well developed and the skins begin to soften. Additionally, Pinot Noir is a thin-skinned variety so extremely gentle handling is required when pressing. Such a delicate process is not without a sacrifice. Very little juice can be extracted before color begins to be released; therefore yields are small.

Fermentation was conducted in 22% new French oak barrels and malolactic fermentation was encouraged. Following fermentation, the wine remained in barrel on its yeast lees undergoing periodic stirring.

Crafting a white wine from a red grape can be an arduous task. Le Jour Magique is certainly no exception.

VINTAGE OVERVIEW

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 and harvest under desirable cooler conditions. Harvest for Erath began September 7 and came to a close October 19 spanning a total of six weeks. Heat accumulation was 15-20% above long term average and similar to 2013, 2014 and 2016.

The wines are a step away from the last few hot vintages and more in line with the ‘classic’ Oregon profile of fresh fruit, lower alcohol and moderate acidity.