

ERATH

WINERY

the Art of Pinot

ERATH

Oregon 2017

CHARDONNAY

APPELLATION

Oregon

VINEYARDS

Willakia Vineyard

HARVEST

September 26-October 7

ALCOHOL

12.5%

T.A.

0.58gm/100mL

PH

3.46

RS

0.08 gm/100mL

CASES PRODUCED

3,389

2017 Oregon Chardonnay

“Delicate wafts of ripe pear, lime zest, floral talc, melon and a whisper of toasted nuts offer a pleasing glimpse into this easy-drinking Chardonnay. The palate tingles with citrus, white nectarine, lively Rainier cherry and very faint almond essence. Peppy acidity offers a pretty, lingering finish.”



Gary Horner, Erath winemaker

WINE HISTORY

Our “Oregon” Chardonnay expresses freshness and balance due to our cool climate and long growing season. This wine is a fruit forward, ready-to-drink style of Chardonnay designed to highlight the variety’s best characteristics yet without excessive oak or buttery flavors. Our goal with this wine is simple – to make the best Chardonnay in the world for under \$20.

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.