



APPELLATION
Oregon

VINEYARDS
Winkler Vineyard and
Quail Run Vineyard

HARVEST
October 16

ALCOHOL
12.5%

T.A.
0.55gm/100mL

PH
3.54

RS
0.9 gm/100mL

CASES PRODUCED
429

2017 Oregon Pinot Blanc

“Crave-worthy aromas of fragrant rose and carnation, pineapple, honey and a hint of ginger are a tantalizing introduction to a lavish palate of banana cream pie, yellow plum, lemon curd and crème brulee. Rich and round, yet clean and bright across the extended finish creates the total package.”

Gary Horner, Erath winemaker

WINE HISTORY

A “sister” wine to the Erath Pinot Gris, the style and structure of our Pinot Blanc is similar: a purity of fruit, bright mouth-watering acidity, and perfect balance. This style is achieved through attention to detail that begins in the vineyard and ends in the bottle. In the vineyard, “vine balance” is the key to great fruit. In the winery we utilize whole cluster pressing, cool fermentation temperatures, no wood contact, and no malolactic fermentation. The result is an enticing, expressive, food-friendly white wine.

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.