



OREGON

2017 Oregon Pinot Gris

VINTAGE NOTES

- 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.
- Harvest for Erath began September 7 and came to a close October 19. 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.

HISTORY NOTES

- The style of our Pinot Gris shows purity of fruit, balance and wonderful acidity in an unadulterated "no wood, no malolactic" style.
- There is close monitoring of cluster counts and weights to whole cluster pressing and cool fermentation temperatures.
- The goal is to make a lively, approachable white wine that is food-friendly and indicative of the cooler growing conditions in Oregon.

TASTING NOTES

Fragrant white flowers, nectarine and melons with a hint of Key lime lay the aromatic path to this tropical paradise. Pleasing plushness bolstered by engaging natural acidity combine to support lush flavors of banana, melon and apricot finishing on a long, clean and clear high note. – Gary Horner, Winemaker

ALCOHOL:

13.0%