

ERATH

W I N E R Y

the Art of Pinot



APPELLATION
Oregon

OAK REGIME
20% new French oak

HARVEST
August 25 – October 2

T.A.
0.59 gm/100 mL

PH
3.58

ALCOHOL
13.0%

Erath 2017 Oregon Pinot Noir

WINEMAKER'S TASTING NOTES

"Presenting with aromas of marionberry jam, Bing cherry, Pluot and a hint of wintergreen melding with savory meatiness. The juicy palate is packed full of fresh raspberry, huckleberry, and blackberry punctuated by cherry candy and a hint of warm spice. The finish is easy, supple, and oh-so sippable."

Gary Horner, Erath Winemaker

WINE OVERVIEW

The "Oregon" Pinot Noir is the cornerstone of the Erath wine portfolio. A blend of different vineyard sites in Oregon, this wine is a fruit forward, ready-to-drink style of Pinot Noir designed to highlight the variety's best characteristics. Our goal with this wine is simple – to make the best Pinot Noir 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.