



2017 Oregon Rosé of Pinot Noir

“The epitome of freshness, this peppy rosé titillates the senses with aromas of nectarine, rose petal and ripe, juicy Casaba melon. Buoyant acidity provides long-lasting flavors of apricot, tangelo and Fuji apple.”

Gary Horner, Erath winemaker

WINE HISTORY

Erath's Rosé of Pinot Noir is a dry rosé reflecting our time-honored commitment to produce finely balanced, approachable wines. Great care is taken to select sites, elevations and clones of Pinot Noir featuring delicacy and elegance. Limited skin contact and gentle pressing are employed limiting excessive color and tannin extraction. Fermentation is conducted in stainless steel vessels under controlled conditions highlighting bright, fresh-fruit flavors and aromas.

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.

APPELLATION
Oregon

HARVEST
SEPTEMBER September 7- October 8

ALCOHOL
12.5%

T.A.
0.74gm/100mL

PH
3.42

RS
0.22 gm/100mL

CASES PRODUCED
16,600