



WILLAMETTE VALLEY

2017 Sweet Harvest 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.
- Harvest for Erath began September 7 and ended October 19. Heat accumulation was 15-20% above the 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.

VINEYARD NOTES

- Planting at Knight's Gambit vineyard began in 1988 with the most recent planting completed in 2001.
- Today the vineyard covers 34 acres ranging from 650-1,000 feet in elevation containing nine individual blocks.

WINEMAKING NOTES

- Our Pinot Gris is harvested at the peak of ripeness, quickly frozen and then slowly pressed over several days.
- The nectar-like juice is fermented over several months in small temperature controlled stainless steel vessels.

TASTING NOTES

An abundance of fruit aromas enthusiastically burst from the glass. Melon, kiwi, Key lime, orange flower and a hint of ginger greet the nose. The juicy palate is resplendent with lemon curd, ripe nectarine, papaya and meringue. A nice touch of acidity assures the finish is fresh, not cloying. – Gary Horner, Erath Winemaker

ALCOHOL: 7.5%

CASE PRODUCTION:

82