



WILLAMETTE VALLEY

## 2017 Erath 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