



OREGON

2018 Oregon Pinot Blanc

VINTAGE NOTES

- Summer temperatures soared 8-10 degrees above normal and precipitation was one of the lowest on record.
- The excessive heat and dryness stressed the vines to a point that they slowed their metabolism to conserve water, effectively negating that early season 7-10 day head start.
- September cooled down, and with a few light precipitation events, the vines returned to a state of incredible balance. This was truly an excellent vintage.
- Overall, this was one of the best in recent history.

WINEMAKING NOTES

- A “sister” wine to the Pinot Gris, the style and structure of our Pinot Blanc is similar: bright mouth-watering acidity, and perfect balance.
- This style is achieved through details in the vineyard and ends in the bottle. In the vineyard, “vine balance” is the key to great fruit.
- In the winery we utilize whole cluster pressing, cool fermentation temperatures and no wood contact.

TASTING NOTES

If you could drink a beautiful garden it would taste like Erath Pinot Blanc. Aromas of banana cream pie, key lime, peach, and fragrant white flowers seduce the senses. A creamy entry leads to juicy pear, citrus pith, and sugared grapefruit. The finish is quenching, clean and alluringly fresh.

TA: 0.57 gm/100mL

PH: 3.51

ALCOHOL: 14.1%

BLEND: Pinot Blanc.

CASE PRODUCTION:

446