



APPELLATION
Oregon

HARVEST
September 5- October 9

ALCOHOL
13.0%

T.A.
0.62gm/100mL

PH
3.48

RS
0.28 gm/100mL

CASES PRODUCED
30,150

2018 Oregon Pinot Noir Rosé

“Intensely aromatic with lashings of fruits and flowers, this delicately-hued rosé offers scents of rose petal, white peach, juicy melon and passion fruit. Soft and slightly plush, the palate is enveloped with ripe pear, apricot and papaya. Effortless sipping finishes fresh and satisfying.

Gary Horner, Erath Winemaker

WINE HISTORY

Erath's Pinot Noir Rosé 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

Though the timing of bud break and bloom were more consistent with long term averages, a rapid change to dryer and warmer than normal conditions quickly pushed the growing season 7-10 days ahead of our recent warm years. 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 to where they actually slowed their metabolism to conserve water, effectively negating that early season 7-10 day head start. Fortunately, September cooled down to below average temperatures and with a few light precipitation events the vines returned to a state of incredible balance.

Overall, this was truly an excellent vintage, one of the best in recent history.