

ERATH

WINERY

the Art of Pinot



APPELLATION
Willamette Valley

VINEYARD
Battle Creek

HARVEST
October 2-3

ALCOHOL
13.0%

TA
0.62 GM/100 ML

PH
3.60

RESIDUAL SUGAR
0.1 GM/100 ML

BLEND
100% Pinot Noir

CASES PRODUCED
150

2019 Battle Creek Pinot Noir

“Aromas of dark cherry, red plum and red raspberry are accented by faint tobacco leaf and clove. Red plum, pomegranate, and cherry glide across the silky, opulent palate. Soft tannins and classic acidity extend the finish while late, subtle flavors of milk chocolate grace this multi-faceted journey.”

Gary Horner, Erath Winemaker

VINTAGE NOTE

Though the timing of bud break and bloom were more consistent with long term averages, a rapid change to warmer than normal conditions in May gave us every indication we would be ahead of 2018. Instead, we experienced slightly cooler and drier conditions which persisted until early September at which point the weather changed to cooler and wetter conditions normally associated with October. Our concern was that near harvest, wetter conditions increase the risk of damage to the fruit. Fortunately, October smiled on us turning out to be much drier than normal.

Fruit quality was exceptional. The wines retained acidity and at low to moderate alcohols. Excellent color, plush tannins and purity typify the reds and classic varietal character come forth in the whites.

VINEYARD OVERVIEW

Battle Creek Vineyard is in the central part of the Willamette Valley AVA. Red volcanic soils along with long, sunny, and warm afternoons create a climate that prolongs maturation allowing the fruit to develop rich, complex flavor profiles while late afternoon coastal breezes aid in maintaining natural acidity.

WINEMAKING OVERVIEW

The fruit is hand harvested then gently destemmed into two-ton open top fermenters. Inoculation takes place the following day followed shortly thereafter by inoculation with malic acid bacteria. A combination of hand punch down and gentle pump-overs are employed during the approximately 7–9-day fermentation period at which point the fermenter is drained and pressed. The wine then rests for 13–15 months in French oak barrels, 28% of which are new.