

ERATH

WINERY

the Art of Pinot



APPELLATION
Yamhill-Carlton

VINEYARD
Fairsing Vineyard

RESIDUAL SUGAR
0.1 GM/100ML

HARVEST
October 9

BLEND
100% Pinot Noir

TA
0.68 GM/100ML

PH
3.61

ALCOHOL
13.0%

CASES PRODUCED
150

2019 Fairsing Pinot Noir Yamhill-Carlton

“Bright and vibrant aromas of cherry, loganberry, and red plum mingle with bergamot and sandalwood. The sweet, juicy entry leads to pomegranate, cherry pie, baking spice and faint mocha that transitions to a streamlined finish of high-tone acidity.”

Gary Horner, 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

Fairsing Vineyard is located in the Yamhill-Carlton District AVA, 35 miles southwest of Portland and 40 miles east of the Pacific Ocean. The vineyard is planted on the marine sediment soils of Windy Gap and Bellpine at an elevation of 500–700 feet with predominately south to south-east slopes. These coarse-grained soils drain quickly, making them ideal for viticulture. The sustainably farmed 40-acre vineyard contains a range of microclimates that, in general, produce aromatic, layered, dark fruited wines with great length and silky tannins.

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, 25% of which are new.