



TA: 0.62 g/100mL

PH: 3.55

ALCOHOL: 13%

BLEND:

100% Pinot Noir

OREGON

2020 Oregon Pinot Noir

VINTAGE NOTES

- The growing season began with an uncomplicated April bud break. May and June were cooler and wetter than normal, causing a lower fruit set which reduced grape yields state-wide.
- July and August were classically warm and dry and combined with an early September heat spike, propelled us into an astonishingly early harvest.
- Shortly after harvest began, smoke from regional wildfires influenced the harvest, cutting it short.
- Fortuitously, fruit harvested to that point was of exceptionally high quality.

VINEYARD NOTES

- Sourced from an array of prime Oregon Pinot Noir vineyard sites selected to provide a fruit forward ready to drink style.

WINEMAKING NOTES

- The Oregon Pinot Noir is the cornerstone of the Erath wine portfolio.
- Micro-oxygenation French oak aging is utilized to enhance quality while improving oak forest sustainability through reducing resource wastage.
- This wine is a fruit forward, ready-to-drink style of Pinot Noir designed to highlight the variety's best characteristics.

RECOMMENDED FOOD PAIRINGS

- Erath Oregon Pinot Noir accompanies a wide range of foods which can include grilled salmon, Ahi tuna, poultry, pork and red meats.

TASTING NOTES

Scrumptious aromas of cola, dark cherry, cassis, and a waft of mandarin orange grace the senses of this ruby colored beauty. Razor focused flavors of dark cherry and red plum are accented by a sweet-like entry and long and fresh finish.