



TA: 0.60 g/100mL

PH: 3.63

ALCOHOL: 13%

BLEND:

97% Pinot Noir, 3% Syrah

OREGON

2021 Oregon Pinot Noir

VINTAGE NOTES

- The growing season began with March and April being drier than normal. Bud break exploded everywhere on April 15, consistent with long term averages.
- June experienced record setting high temperatures though the vines tolerated the heat well.
- July, August and early September were classically warm and dry. The balance of September and October cooled off allowing for harvest to proceed in an even and controlled manner.

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-oxygenated 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

The warm growing season offers decadent aromas of boysenberry and dark cherry with layers of jasmine and fresh herbs helping to maintain freshness. An Oregon icon, this wine achieves the perfect balance between delicate and playful.