



APPELLATION
Oregon

OAK REGIME
20% new French

HARVEST
August 25 – September 27

T.A.
0.59 gm/100 mL

PH
3.66

ALCOHOL
13.5%

Erath 2016 Oregon Pinot Noir

WINEMAKER'S TASTING NOTES

"Luscious loganberry, Bing cherry and rising bread dough waft forth with a pleasing hint of caramel and aromatic sandalwood. The smooth, weighty palate offers cherry candy, pomegranate, candied orange peel and a touch of anise concluding with a nicely uplifting finish."

Gary Horner, Erath Winemaker

WINE OVERVIEW

The "Oregon" Pinot Noir is the cornerstone of the Erath wine portfolio. A blend of different vineyard sites in Oregon, this wine is a fruit forward, ready-to-drink style of Pinot Noir designed to highlight the variety's best characteristics. Our goal with this wine is simple – to make the best Pinot Noir in the world for under \$20

VINTAGE OVERVIEW

The 2016 growing season rocketed to the earliest start in recent history. An early warm spring transitioned to an even-keeled but warm summer. A welcome cooling trend towards the end of the ripening period spread harvest across four well-ordered weeks. Harvest began August 25 and lasted until September 27 under perfect conditions.

Fruit quality was exceptional, producing balanced wines that despite the warm and early season, maintained acidity with moderate alcohol. The result is excellent color, plush tannin and purity in the reds and classic varietal character in the whites.