

ERATH

WINERY

the Art of Pinot



APPELLATION

Oregon

OAK REGIME

8 months, 100% French, 20% new

HARVEST

August 27 – October 9

T.A.

0.59 gm/100 mL

PH

3.69

ALCOHOL

13.5%

Erath 2015 Oregon Pinot Noir

WINEMAKER'S TASTING NOTES

“Explosively aromatic and abundantly fruit forward, this Pinot offers all the versatility you expect from our Oregon label. Raspberry, black cherry and warming nutmeg scents offer a scintillating intro to a mouthful of mixed berries and pomegranate. Food friendly acidity allows for infinite pairings.”

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 2015 vintage was the second hottest on record in the Willamette Valley, slightly behind the record setting 2014 vintage. The month of September and early October provided a very nice end to the season. Temperatures cooled to near normal, especially at night. The extremely early harvest extended into October allowing for maturation under preferred cool and dry conditions. Harvest began August 28 and lasted until October 9.

Fruit quality was exceptional producing balanced wines that despite the hot season maintained acidity with moderate alcohol. Excellent color and purity in the reds, and classic varietal character in the whites.