

ERATH

WINERY

the Art of Pinot



APPELLATION
Southern Oregon

VINEYARD
Quail Run

HARVEST
November 2, 2011

T.A.
0.69GM/100ML

PH
3.55

ALCOHOL
13.0%

CASES PRODUCED
180

2011 Pinot Blanc Quail Run Vineyard

"Paradise in a glass? Tropical scents of lemon, key lime, gardenia and a wisp of toasted coconut greet the senses in this lush and lively barrel fermented Pinot Blanc. Fruit forward flavors of papaya, juicy melon and citrus mingle across a silky mid palate while beautifully integrated acidity carries a long high note from sip to swallow."

Gary Horner, Erath winemaker

WINE OVERVIEW

The fruit that was crafted into this single vineyard Pinot Blanc was harvested from a warm, high elevation site in Southern Oregon. These grapes were selected to showcase Pinot Blanc's potential for opulence when grown in a warm climate. The rich flavor and aroma intensity are supported by 100% barrel fermentation with surlie aging in 40% new French oak.

VINTAGE OVERVIEW

In 2011, cool springtime temperatures, like elsewhere in the Northwest, delayed bud break, bloom and veraison. Conditions were much cooler and later throughout the season. With great relief we received a period of moderately sunny weather from mid- to late-October and the vintage was not just saved, it was enhanced.

The 2011 vintage is a throw-back to the long and cool growing seasons that put Oregon on the world wine map. This translates to lower alcohols, higher acidity, and fruit flavors that are fresh and bright. Stylistically similar the 2008 and 2010 vintage, these wines will pair beautifully with food and offer excellent cellaring potential.