

ERATH

WINERY

the Art of Pinot



APPELLATION
Oregon

OAK REGIME
25% new French, fine grain,
medium toast

HARVEST
October 15th – November 2

T. A.
0.67gm/100mL

PH
3.64

ALCOHOL
13.0%

2011 Oregon Pinot Noir

“Wafts of red plum and raspberry intertwine with spice, soft sage and an intriguing hint of cracked pepper. The palate features flavors of juicy Bing cherry, cranberry cocktail and a late kiss of vanilla spice. A gentle coaxing of light tannins offers a pleasing pull toward another sip.”

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 – make the best Pinot Noir in the world for under \$20.

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.

FOOD PAIRINGS

Try this with Thai or Chinese pepper sauce, grilled scallops, thin crust pizza margherita, pasta with red sauce, and zesty BBQ.