



2006 Estate Selection Pinot Noir

"This dynamic Pinot Noir offers initial aromas of cherry pie and brown sugar. Hints of cinnamon and anise tempt your palate and give way to soft sandalwood flavors. Juicy red plum flavors linger offering a luscious, silky mouthfeel. This wine is a dazzling example of Pinot Noir's ever changing mood."

Gary Horner, Erath winemaker

WINE HISTORY

Erath produces Pinot Noir from several different sites in the Dundee Hills viticultural area. "Reserve" quality lots are chosen from the best wines from these sites and blended to make the Estate Selection cuvée. The volcanic-based Jory soils are predominate in this growing area and give the wines their distinctive aroma and flavor profiles, and elegant, age-worthy structure. Our Estate Selection Pinots are fruit focused in their youth, and gain additional complexity and sophistication when cellared for three to eight years.

VINTAGE OVERVIEW

A favorable, mild and dry spring resulted in an exceptional fruit set. Through the summer and fall, the weather conditions remained advantageous and the fruit continued to develop under warm and dry conditions punctuated with brief heat spikes. The warm weather continued through September and October which significantly condensed the harvest period.

Cooler and slightly wet conditions arrived in late September as sugar levels began to soar, the delayed rains allowed the fruit to develop mature flavors and achieve optimum ripeness. The 2006 vintage produced red wines displaying a rounded intensity of pure fruit, acid and tannin.

APPELLATION

Dundee Hills

VINEYARDS

15% Prince Hill
14% Juliard
62% Knight's Gambit
5% Lillie's
4% Niederberger

BARREL REGIME

13 months in barrel; 100% French oak;
40% new oak

HARVEST

September 29, 2006 – October 10, 2006

T. A.
0.61gm/100mL

PH
3.55

ALCOHOL
13.5%