

# ERATH

WINERY

*the Art of Pinot*



APPELLATION  
Southern Oregon

VINEYARD  
Quail Run

HARVEST  
SEPTEMBER 20

T.A.  
0.62 GM/100ML

PH  
3.55

ALCOHOL  
13.5%

R.S  
0.17GM/100ML

BARREL REGIME  
22% new French oak, aged *sur lie*

CASES PRODUCED  
236

## 2016 Quail Run Pinot Blanc Southern Oregon

### WINEMAKER'S TASTING NOTES

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*"Frolic in the fruitiness! Feisty aromas of melon, banana cream pie, citrus and orange blossom introduce a juicy mouthful of yellow plum, orange zest and starfruit. Perky acidity extends the refreshing experience."*

Gary Horner, Erath Winemaker

### WINE OVERVIEW

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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 22% new French oak.

### VINTAGE OVERVIEW

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The 2016 vintage continued a run of warm and early vintages for Southern Oregon ending up just below the records set in the 2014 and 2015 vintages and becoming the longest season on record. The month of September and early October provided a very nice end to the season. Temperatures cooled to near normal, especially at night. Harvest began August 30th and lasted until October 7th.

The season yielded above average °Brix, lower than average acidity and higher than average yields. Fruit quality was exceptional.