

# 2007 QUAIL RUN PINOT BLANC

## ERATH

*Southern Oregon*

QUAIL RUN  
PINOT BLANC

2007

ALC 13.9% BY VOL

*"Heady scents of orange blossom mingling with hints of fresh banana and sliced pear are an intriguing introduction to Erath's first reserve Pinot Blanc. A full, rich mouth feel coats the palate with vanilla-laced fruit, yet the finish is long, clean and beautifully refreshing. 100% barrel fermented sur lie, this untraditional approach has yielded a wonderfully unique Pinot Blanc. Enjoy now, production is very limited."*



GARY HORNER, ERATH WINEMAKER

**APPELLATION:** SOUTHERN OREGON

**VINEYARDS:** QUAIL RUN

**HARVEST:** OCTOBER 10, 2007, 23.8 BRIX, 0.83GM/100ML, 3.41 PH

**T.A.:** 0.63GM/100ML

**PH:** 3.40

**ALCOHOL:** 13.9%

## WINE OVERVIEW

The fruit that was crafted into this reserve Pinot Blanc was harvested from a warm, high elevation site in Southern Oregon. The winemaker selected these grapes 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 *sur lie* aging in 40% new French oak.

## VINTAGE OVERVIEW

Warm, fine conditions in early summer offered fruit a great start to the growing season. Cooler weather and periodic rains from late August to October made for a challenging harvest, however the vineyards were monitored very closely and selectively harvested to ensure optimum grape quality.

Cooler weather allowed the grapes to develop optimal fruit flavors while maintaining the characteristic food-friendly acidity. Fruit development under these climate conditions occurs at lower sugar levels, resulting in wines with less alcohol and a soft, complex profile. Overall, the 2007 vintage yielded some classic, high quality wines that remind us why Oregon has become a world-class wine region.

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