

ERATH

WINERY

the Art of Pinot



APPELLATION

Oregon

BARREL REGIME

95% micro-oxygenation,
5% French oak barrels

HARVEST

September 29 - October 15, 2007

T. A.

0.54gm/100mL

PH

3.66

ALCOHOL

12.8%

2007 Oregon Pinot Noir

"This classic "Oregon" Pinot offers luscious aromas of ripe strawberries, vanilla, graham, and a sinful hint of caramel. A silky sweet entry leads to bright flavors of red currant, raspberry and orange peel. The persistent finish is perfectly complemented by pleasingly buoyant acidity."

Gary Horner, Erath winemaker

WINE HISTORY

The "Oregon" Pinot Noir is the cornerstone of the Erath wine portfolio. A blend of different vineyard sites from Oregon, this wine is a fruit forward, ready-to-drink style of Pinot Noir designed to highlight the varietal's best characteristics. Our goal with this wine is simple - make the best Pinot Noir in the world for under \$20.

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 its 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.