

APPELLATION Southern Oregon

VINEYARDS Quail Run

HARVEST October 25, 2008

T.A. 0.61gm/100mL

РН 3.34

ALCOHOL 14.1%

R.S. 0.03gm/100ml

## 2008 Pinot Blanc Quail Run Vineyard

"Luscious fruit infused aromas of peach, banana and Meyer lemon are intriguingly scented with aromatic lavender. Guava, minted melon and a hint of toasted hazelnut envelope the palate with full and rich abundance, yet the invigorating acidity refreshes and extends the flavors long after the first sip."

Gary Horner, Erath winemaker

and Horner

## WINE OVERVIEW

The fruit that was crafted into this 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 aromatic intensity are supported by 100% barrel fermentation with surlie aging in 40% new French oak.

## VINTAGE OVERVIEW

If there's one word to describe the 2008 harvest, it would be "late." The season got off to a late start throughout Oregon, with bud break, on average, 10 days to two weeks behind schedule. The subsequent growing season was consistently cool, which delayed the start of harvest and extended it through the end of October.

Significant amounts of rainfall can occur in Oregon in October, putting our entire crop at risk. (This has happened less frequently over the past decade, but remains an ever-present threat.) Concerned that our grapes might not reach full maturity in such a cool year, we thinned the crop several times late in the season to accelerate ripening. (The fewer the grape clusters, the faster they ripen.) Fortunately, as in the late season of 1999, our 2008 harvest was blessed by dry, mild weather throughout the critical final weeks of October. Clusters left hanging on the vine achieved optimal maturity, displaying intensely concentrated color and flavors. With lower yields, but fully ripe, high-quality fruit, the 2008 vintage produced extraordinary wines with bright fresh fruits, and great color and structure.