



APPELLATION
Willamette Valley

VINEYARDS
42% Knight's Gambit
39% Prince Hill
16% Battle Creek
3% Tuenge

BARREL REGIME
14 months 40% new French oak

HARVEST
October 10 - 25, 2008

T.A.
0.64 gm/100mL

PH
3.43

ALCOHOL
13.0%

CASES PRODUCED
4,920

2008 Estate Selection Pinot Noir

"Vibrant aromas of spiced red plum and orange blossom offer an illuminating introduction to this Pinot Noir. Melt-in-your mouth chocolate, caramel, bright red fruits and a dusky hint of bayleaf flow into a sweet confluence of flavor. Each sip is lively and mouth-filling, with perfectly balanced acidity offering a spicy, lingering finish."

Gary Horner, Erath Winemaker

WINE HISTORY

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

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.

FOOD PAIRINGS

Excellent with wild mushrooms, duck, roast beef, lamb or other red meats, chocolate, garlic and salmon.