



2009 Estate Selection Pinot Noir

"If Oregon's beauty could be captured in a bottle, it might be found in Erath's 2009 Estate Selection Pinot Noir. Comforting wafts of balsam, vanilla and bay leaf swirl together with characteristic fresh cherry and soft floral notes. A bright palate of red plums and currants affords a sweet, juicy entry that builds and flows with a subtle smokiness, seamlessly surrendering to a lingering finish."

Gary Horner, Erath winemaker

WINE OVERVIEW

Erath produces Pinot Noirs from several unique vineyards in Oregon's Willamette Valley. Volcanic-based Jory and Nekia soils are predominate in these locations giving the wines their distinctive aroma and flavor profiles and elegant, age-worthy structure. "Reserve" quality lots are chosen from the best sites then blended to make our Estate Selection cuvée. Fruit focused in its youth, our Estate Selection Pinot gains additional complexity and sophistication when cellared for three to eight years.

VINTAGE OVERVIEW

The road leading up to the superb 2009 vintage presented a challenging set of unique growing conditions. Bud break arrived on April 15th, approximately ten days later than average. Low temperatures and high humidity between the last week of June and the second week of July put the vines at high risk of developing mold and mildew. Temperatures that exceeded 105 degrees during the last week of July caused excessive vine stress at certain vineyards. Fortunately, a warm but not hot late September and early October ensured full maturity and excellent varietal character. Despite early indications, the 2009 harvest commenced slightly earlier than the historic average, yet completed on the same date the 2008 vintage began. This puts into perspective vintage to vintage variability, just one of our region's many strengths.

APPELLATION

Willamette Valley

VINEYARDS

84.2% Battle Creek Vineyard
6.1% Prince Hill Vineyard
4.1% Leland Vineyard
2.6% Knight's Gambit Vineyard
2.6% Niederberger Vineyard
0.4% Tuenge Vineyard

BARREL REGIME

14 months, 40% new French oak

HARVEST

September 26 - October 12, 2009

T.A.

0.59gm/100mL

PH

3.36

ALCOHOL

13.5%

CASES PRODUCED

6,300