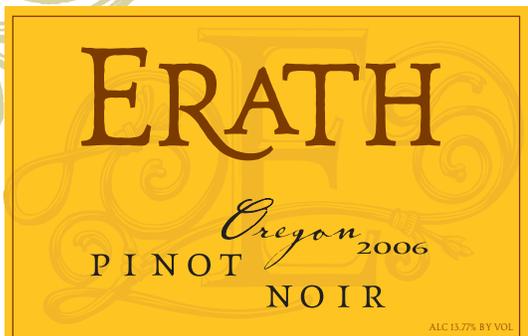


Oregon 2006 PINOT NOIR



APPELLATION: OREGON

VINEYARDS: 90.3% WILLAMETTE VALLEY, 9.7% UMPQUA

OAK REGIME: EQUIVALENT OF 10% NEW FRENCH AND OREGON OAK

HARVEST: SEPT. 24-OCT. 18, 22.9-24.5% BRIX, 5.5-8.9 G/L, 3.23-3.48 PH

BOTTLING: JUNE 18, 2007, 13.77% ALC. BY VOL., 5.6 G/L T.A.,
3.63 PH, 0.03% R.S.

Black cherry aromas, underscored by sweet mandarin orange, greet the nose as warm, clove-laced vanilla wafts gently among subtle hints of anise and caramel. The wine opens on the palate with more hints of sweet black cherry, which flows seamlessly into a supple silkiness. A long, clean fruit-filled finish is punctuated by a playful wink of youthful tannin. – Gary Horner, Winemaker

WINE HISTORY

The "Oregon" Pinot Noir bottling is the cornerstone of the Erath wine portfolio. A blend of different vineyard sites from the northern Willamette Valley, this wine is a fruit forward, ready-to-drink style of Pinot Noir. New oak was used sparingly so as to not mask the purity of fruit. Two-thirds of the fruit used in this wine is from our estate vineyards located in the Dundee Hills viticultural area. Our goal with this wine is simple - make the best Pinot Noir in the world for under \$20.

VINTAGE OVERVIEW

A mild, dry spring resulted in an exceptional fruit set as opposed to 2004 and 2005 vintages, where cool, wet spring weather lead to crop levels half normal size. The fruit continued to develop under warm and dry conditions punctuated with periodic heat spikes. Continued warmth in September and into October significantly condensed the harvest period causing some vintners to have to delay harvesting more fruit until their tanks were emptied of the first fruit harvested.

The 2006 vintage was second only to 2003 in heat, which is fortunate in that full ripeness in a higher than normal crop year can only be achieved if the autumn rains do not start early. We were fortunate in that the rains held off and all of our fruit was brought in at optimum ripeness.

Red wines from the vintage display a rounded intensity of pure fruit, acid and tannin. The white wines burst with intense fruit aromas and are balanced with remarkable richness and acidity.

ERATH WINERY, DUNDEE, OREGON  ERATH.COM 800-539-9463 SALES@ERATH.COM

ERATH
WINERY