

ERATH

WINERY

the Art of Pinot



APPELLATION
Southern Oregon

VINEYARD
Quail Run

HARVEST
October 19, 2010

T.A.
0.68GM/100ML

PH
3.40

ALCOHOL
13.0%

R.S.
less than 0.2gm/100mL

CASES PRODUCED
225

2010 Pinot Blanc Quail Run Vineyard

"The bright, fresh aromas of the 2010 Quail Run Pinot Blanc burst from the glass. Tropical notes of pineapple, lemon and juicy ripe cantaloupe consort with vanilla and spice, intensifying with each swirl of the glass. A fruit forward palate of mouthwatering Meyer lemon is accented by late notes of apricot and toasted almond that linger softly before an uplifting finish of pleasing, food accommodating acidity."

Gary Horner, Erath winemaker

WINE OVERVIEW

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

VINTAGE OVERVIEW

2010 was a vintage 'ripe' with challenges so-to-speak. Certainly a test of one's knowledge and experience not to mention one's resolve! Spring bud break came relatively early but we then experienced a month of cold and rain greatly slowing vine development. If that were not enough what followed was the wettest June on record and the coldest summer in 17 years resulting in a record late bloom, low crop yield and a delay in the initiation of harvest by over three weeks. Miraculously we were spared by a sunny couple of weeks in October. The crop ripened to a level approaching the highly touted 2008 vintage. Balanced wines with bright flavors and intensity and lower alcohols were the result. Classically Oregon.