

ERATH

WINERY

the Art of Pinot



APPELLATION

Oregon

OAK REGIME

25% new French, fine grain,
medium toast

HARVEST

September 26th – October 12th, 2009

T. A.

0.55gm/100mL

PH

3.70

ALCOHOL

13.5%

2009 Oregon Pinot Noir

“2009 offered a generous crop of beautiful Pinot Noir and this wine offers a commensurately impressive sensory payload. This lustrous beauty showcases aromas of raspberry pie with pleasing hints of mint, citrus and a provocative suggestion of smoke. Fresh and bright flavors on the palate are balanced with a blend of juicy cherry and racy pomegranate. An easy sipper yet enough acidity to pair beautifully with your favorite dish.”

Gary Horner, Erath winemaker

WINE OVERVIEW

The “Oregon” Pinot Noir is the cornerstone of the Erath wine portfolio. A blend of different vineyard sites in Oregon, this wine is a fruit-forward, ready-to-drink style of Pinot Noir designed to highlight the variety’s best characteristics. Our goal with this wine is simple – make the best Pinot Noir in the world for under \$20.

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 10 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 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 further putting into prospective vintage to vintage variability, just one of our region’s many strengths.