

ERATH

WINERY

the Art of Pinot



APPELLATION
Oregon

OAK REGIME
25% new French, fine grain,
medium toast

HARVEST
October 7th – October 27th, 2010

T. A.
0.58gm/100mL

PH
3.63

ALCOHOL
13.5%

2010 Oregon Pinot Noir

“Bright red cherry, violets, vanilla and pie crust aromas, punctuated by an alluring smokiness, are a vivacious introduction to this Oregon vintage. A sweet approach leads to a satiny mouthful of red plum, cranberry and sage. Food friendly acidity allows for a spirited, lasting finish.”

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

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 more than 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 resulting in balanced wines with intensely bright flavors and lower alcohols. Classic Oregon.

FOOD PAIRINGS

Try this with Thai or Chinese pepper sauce, grilled scallops, thin crust pizza margherita, pasta with red sauce, and zesty BBQ