

ERATH

WINERY

the Art of Pinot



2006 Battle Creek Pinot Noir

"Aromas of decadent toffee and caramel pair with exotic mandarin orange to lure you into the warm, toasty depths of this inaugural vintage of Battle Creek Pinot Noir. Silky and fluid with captivating complexity, this wine is a delightful choice for fireside reflection."

Gary Horner, Erath winemaker

VINEYARD OVERVIEW

Battle Creek Vineyard lies within the serene rolling hills of the Willamette Valley. The temperate climate and nutrient rich, well-drained volcanic soil create an ideal environment for the vineyard's sole varietal, Pinot Noir, to flourish.

The vineyard is divided into separate blocks of Pinot Noir; each with select clones and rootstocks, diverse microclimates, slope, and elevations. Erath sources fruit from 50 acres in the vineyard that are planted to eight Pinot Noir clones, including the Coury clone, one of the region's oldest.

During the growing season Battle Creek vineyard enjoys long, sunny and warm afternoons frequented by cool coastal breezes, creating a climate that prolongs maturation and allows the fruit to develop rich flavor profiles and complexity while maintaining the natural acidity.

The combination of these growing conditions allows the winemaker to blend a wine that captures the depth and sophistication of Pinot Noir.

VINTAGE OVERVIEW

A favorable, mild and dry spring resulted in an exceptional fruit set. Through the summer and fall, the weather conditions remained advantageous and the fruit continued to develop under warm and dry conditions punctuated with brief heat spikes. The warm weather continued through September and October which significantly condensed the harvest period.

Cooler and slightly wet conditions arrived in late September as sugar levels began to soar, the delayed rains allowed the fruit to develop mature flavors and achieve optimum ripeness. The 2006 vintage produced red wines displaying a rounded intensity of pure fruit, acid and tannin.

APPELLATION
Willamette Valley

VINEYARDS
Battle Creek

CLONES
73% Coury, 27% Dijon 114

BARREL REGIME
14 months; 100% French oak, 40% New

HARVEST
September 29-30, 2006

T.A.
0.57gm/100mL

PH
3.56

ALCOHOL
14.1%