

2007 MELROSE ROSÉ PINOT GRIS

ERATH

Umpqua Valley
MELROSE
ROSÉ PINOT GRIS

2007

ALC 12.8% BY VOL

"Shimmering coral in the glass, this truly extraordinary wine is possibly the only rosé of Pinot Gris commercially produced in the United States. Warm baking spices are an enticing entree to wild strawberry, rhubarb and kiwi flavors. Explosively crisp and fresh mid-palate, this rosé finishes with focus and finesse. Sip and savor alone or explore its intense fruit forwardness with a wide variety of fare."



GARY HORNER, ERATH WINEMAKER

APPELLATION: UMPQUA VALLEY

VINEYARDS: MELROSE

HARVEST: OCTOBER 8, 2007, 22.4 BRX, 0.86GM/100ML TA, 3.18 pH

T.A.: 0.60GM/100ML

pH: 3.37

ALCOHOL: 12.8%

WINE OVERVIEW

Because Pinot Gris is a genetic mutation of Pinot Noir, it contains a significant amount of color in its skins. Traditional Pinot Gris is crafted into white wine by pressing the juice from the grapes to avoid color extraction from the skins. No red wine was added to this Pinot Gris. Its beautiful coral color and unique flavor profile comes from whole berry fermentation. The wine was fermented dry and received partial malolactic fermentation while it barrel aged *sur lie* in 40% new French oak.

VINTAGE OVERVIEW

Warm, fine conditions in early summer offered fruit a great start to the growing season. Cooler weather and periodic rains from late August to October made for a challenging harvest, however the vineyards were monitored very closely and selectively harvested to ensure optimum grape quality.

Cooler weather allowed the grapes to develop optimal fruit flavors while maintaining the characteristic food-friendly acidity. Fruit development under these climate conditions occurs at lower sugar levels, resulting in wines with less alcohol and a soft, complex profile. Overall, the 2007 vintage yielded some classic, high quality wines that remind us why Oregon has become a world-class wine region.

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