

Oregon 2007

GEWÜRZTRAMINER

APPELLATION: OREGON

VINEYARDS: FORIS AND SHAFER

HARVEST: OCTOBER 11-18, 2007

ALCOHOL: 12.8%

T.A: 0.64 GM/100ML

PH: 3.14

R.S: 0.6 GM/100ML

ERATH

Oregon 2007

GEWÜRZTRAMINER

"A garden of delights awaits within this gorgeously aromatic Gewürztraminer. Heady aromas of rose water and orange blossom lead to flavors of soft floral talc and rising bread dough. The bright citrus finish is punctuated by balanced acidity, making this wine a charming aperitif or one to pair with an array of dishes."



GARY HORNER, ERATH WINEMAKER

WINE HISTORY

Erath has been producing a dry barrel fermented Gewürztraminer since 2003. The wine is fermented in older barrels so that the delicate Gewürztraminer flavors and aromas are not complicated by new oak flavors and aromas. Barrel fermentation also produces creaminess in the wine, which is magnified by gentle lees stirring once fermentation has ceased. Skin bitterness often associated with Gewürztraminer is greatly reduced by the lees contact through a natural fining process. The finished wine is a lively, fruit and flower scented wine perfect for pairing with Asian cuisine.

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 grape quality and flavor balance.

Cooler weather allowed the grapes to develop optimal fruit flavors while maintaining its 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.

ERATH WINERY, DUNDEE, OREGON  ERATH.COM 800-539-9463 SALES@ERATH.COM

ERATH
WINERY