

2007 RESERVE PINOT GRIS WILLAMETTE VALLEY

ERATH

Willamette Valley RESERVE
PINOT GRIS 2007

ALC 13.2% BY VOL

"The fruit was hand selected and 100% barrel fermented to craft this divine reserve Pinot Gris. A perfumed nose of honeysuckle and apple is underscored by toasty vanilla notes. Candied lemon peel, apple and almond flavors swirl together creating a full, rich mouthfeel that crescendos in a seemingly endless finish."



GARY HORNER, ERATH WINEMAKER

APPELLATION: WILLAMETTE VALLEY

VINEYARDS: VANJOHN 74%, DION 26%

HARVEST: OCTOBER 5, 2007 AND OCTOBER 11, 2007, 21.7-22.4 BRIX, 0.81-0.86GM/100ML TA, 3.09-3.19 pH

T.A.: 0.72GM/100ML

pH: 3.27

ALCOHOL: 13.2%

WINE OVERVIEW

Harvested from two old vine Pinot Gris vineyards in the northern Willamette Valley, the fruit was selected to balance richness and acidity. The fruit flavor, aroma intensity and richness are supported by 100% barrel fermentation with *sur lie* aging in 40% new French oak, a departure from the traditional Pinot Gris style.

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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