

# ERATH

WINERY

*the Art of Pinot*



APPELLATION  
Dundee Hills

VINEYARDS  
Knight's Gambit

CLONES  
Pinot Gris clone 146

BLEND  
100% Pinot Gris

HARVEST  
October 10, 2008

T.A.  
0.51gm/100mL

PH  
3.46

ALCOHOL  
13%

R.S.  
less than 0.02gm/100ml

## 2008 Rosé Pinot Gris

*"No red wine is added to create this enchanting 100% Rosé Pinot Gris, Erath's second vintage of this unique take on a pink favorite. Strawberry rhubarb pie accented with heavenly vanilla aromas and a hint of zesty lemon introduce an intriguing mouthful of kiwi, cherry and baking spice. Just the right balance of acidity helps the warm graham-laced finish to linger until the next sip."*

Gary Horner, Erath winemaker

### WINE OVERVIEW

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Because Pinot Gris is a relative 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 is fermented dry and received partial malolactic fermentation while barrel aging surlie in 40% new French Oak.

### VINTAGE OVERVIEW

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If there's one word to describe the 2008 harvest, it would be "late." The season got off to a late start throughout Oregon, with bud break, on average, 10 days to two weeks behind schedule. The subsequent growing season was consistently cool, which delayed the start of harvest and extended it through the end of October.

Significant amounts of rainfall can occur in Oregon in October, putting our entire crop at risk. (This has happened less frequently over the past decade, but remains an ever-present threat.) Concerned that our grapes might not reach full maturity in such a cool year, we thinned the crop several times late in the season to accelerate ripening. (The fewer the grape clusters, the faster they ripen.) Fortunately, as in the late season of 1999, our 2008 harvest was blessed by dry, mild weather throughout the critical final weeks of October. Clusters left hanging on the vine achieved optimal maturity, displaying intensely concentrated color and flavors. With lower yields, but fully ripe, high-quality fruit, the 2008 vintage produced extraordinary wines with bright fresh fruits, and great color and structure.