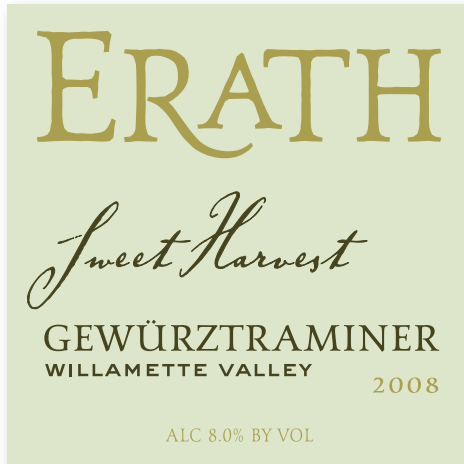


# ERATH

WINERY

*the Art of Pinot*



## Sweet Harvest 2008 Gewürztraminer

*“An aromatic mélange of rose petals, talc and sugared grapefruit introduces flavors of ripe melon, musk and candied citrus peel.”*

Gary Horner, Erath winemaker

APPELLATION  
Willamette Valley

VINEYARDS  
Shafer

HARVEST  
October 22, 2008

ALCOHOL  
8%

T.A.  
0.73gm/100mL

PH  
3.32

R.S.  
17.3 gm/100ml

CASES PRODUCED  
100

### WINE OVERVIEW

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Our Gewürztraminer is harvested at the peak of ripeness, quickly frozen and then pressed to extract the sweetest most concentrated juice.

### 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.