

ERATH

WINERY

the Art of Pinot

ERATH

Sweet Harvest

PINOT BLANC

DUNDEE HILLS

2008

ALC 8.0% BY VOL

Sweet Harvest 2008 Pinot Blanc

"Spiced banana and honey scents lead to flavors of peach pie and hints of blood orange."



Gary Horner, Erath winemaker

APPELLATION
Dundee Hills

VINEYARDS
Niederberger

HARVEST
October 15, 2008

ALCOHOL
8%

T.A.
0.88gm/100mL

PH
3.56

R.S.
19.1 gm/100ml

CASES PRODUCED
100

WINE OVERVIEW

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

VINTAGE OVERVIEW

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.