



2007 Battle Creek Pinot Noir

“Unabashed aromas of spice and vanilla-scented cherry pie burst from the glass as you swirl this ruby beauty. Cranberry and sassafras entertain the palate with a sweet, juicy and succulent dance that builds in mouthwatering intensity through the endless flavor-filled finish.”

Gary Horner, Erath Winemaker

APPELLATION
Willamette Valley

VINEYARDS
Battle Creek

CLONES
90% Coury, 10% 777

BARREL REGIME
14 months; 40% New French Oak

HARVEST
October 14, 2007

T.A.
0.58gm/100mL

PH
3.44

ALCOHOL
13.0%

VINEYARD OVERVIEW

Battle Creek Vineyard lies within the serene rolling hills of the Willamette Valley. The temperate climate and nutrient rich, well-drained volcanic soil create an ideal environment for the vineyard's sole varietal, Pinot Noir, to flourish.

The vineyard is divided into separate blocks of Pinot Noir; each with select clones and rootstocks, diverse microclimates, slope, and elevations. Erath sources fruit from 50 acres in the vineyard that are planted to eight Pinot Noir clones, including the Coury clone, one of the region's oldest.

During the growing season Battle Creek vineyard enjoys long, sunny and warm afternoons frequented by cool coastal breezes, creating a climate that prolongs maturation and allows the fruit to develop rich flavor profiles and complexity while maintaining the natural acidity.

The combination of these growing conditions allows the winemaker to blend a wine that captures the depth and sophistication of Pinot Noir.

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.