



2007 Estate Selection Pinot Noir

“Inhale the warm scent of cherry crumble with cinnamon brown sugar topping as you swirl our cranberry-hued Estate Selection Pinot Noir. Lightly spiced with lavender and anise, flavors open to heartier cedar, coffee and bay leaf; demonstrating a rustic style that does not compromise complexity.”

Gary Horner, Erath Winemaker

WINE HISTORY

Erath produces Pinot Noir from several different sites in the Willamette Valley viticultural area. “Reserve” quality lots are chosen from the best wines from these sites and blended to make this Estate Selection cuvée. The volcanic-based Jory and Nekia soils are predominate in these sites and give the wines their distinctive aroma and flavor profiles, and elegant, age-worthy structure. Fruit focused in their youth, our Estate Selection Pinots gain additional complexity and sophistication when cellared for three to eight years.

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.

APPELLATION
Willamette Valley

VINEYARDS/CLONES
39% Knight's Gambit
29% Battle Creek
17% Lillie's Vineyard
15% Leland Vineyard

BARREL REGIME
14 months 35% new French oak

HARVEST
October 1-15, 2007

T.A.
0.55gm/100mL

PH
3.57

ALCOHOL
13.5%