

ERATH

WINERY

the Art of Pinot



APPELLATION
Dundee Hills

VINEYARDS
Prince Hill
Fuqua
Niederberger

HARVEST
October 15 – 19, 2008

T. A.
0.64gm/100mL

PH
3.47

RS
0.3 gm/100mL

ALCOHOL
13.0%

CASES PRODUCED
1,100

2008 Pinot Blanc

“This beautiful vintage of our Pinot Blanc exemplifies all there is to appreciate about this varietal. A dazzling potpourri of aromatic delights—honey, ripe peach and lemon-lime—rise up from the glass. The mid-palate is rich and soft, offering apple, sweet melon and a hint of rising bread dough. Pleasingly crisp on the finish, a lift of refreshing acidity draws out the length of flavors until the next satisfying sip.”

Gary Horner, Erath winemaker

WINE HISTORY

A “sister” wine to the Erath Pinot Gris, the style and structure of our Pinot Blanc is similar: a purity of fruit, bright mouth-watering acidity, and perfect balance. This style is achieved through attention to detail that begins in the vineyard and ends in the bottle. In the vineyard, “vine balance” is the key to great fruit. In the winery we utilize whole cluster pressing, cool fermentation temperatures, no wood contact, and no malolactic fermentation. The result is an enticing, expressive, food-friendly white wine.

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.