

ERATH

WINERY

the Art of Pinot



APPELLATION
Southern Oregon

VINEYARDS
Quail Run

HARVEST
October 18, 2009

T. A.
0.79gm/100mL

PH
3.52

ALCOHOL
13.5%

R. S.
less than 0.2gm/100mL

CASES PRODUCED
200

2009 Pinot Blanc Quail Run Vineyard

“Aromas of fresh banana, mandarin orange, mango, with rising bread dough touched by toasted hazelnut serve as the introduction to this untraditional Pinot Blanc rendition. A full, rich mouth feel coats the palate with lingering vanilla-laced fruit flavors.”

Gary Horner, Erath winemaker

WINE OVERVIEW

The fruit that was crafted into this single vineyard Pinot Blanc was harvested from a warm, high elevation site in Southern Oregon. These grapes were selected to showcase Pinot Blanc's potential for opulence when grown in a warm climate. The rich flavor and aroma intensity are supported by 100% barrel fermentation with surlie aging in 40% new French oak.

VINTAGE OVERVIEW

Leading up to harvest the 2009 vintage was one of the more challenging in a long time, however we feel very enthused about the quality of yet another fine Oregon vintage.

Bud break arrived on April 15th, about 10 days later than normal. We then experienced a period of low temperatures coupled with high humidity during the last week of June and the first part of July putting the vines at risk of developing mold and mildew. Temperatures exceeding 105 degrees over several days during the last week in July caused a great deal of stress on the vines. Warm, but not hot weather in late September and early October extended the season, ensuring we harvested our Pinot Noir vineyards and other varieties at full maturity, with an excellent concentration of varietal flavors.

It is an interesting fact that ultimately the timing of harvest was a little ahead of our long term average. Even more interesting, we finished the 2009 harvest on the same date we started the 2008 harvest. That gives you an appreciation of how much vintages can vary from year to year.

FOOD PAIRINGS:

grilled seafood, clams, smoked salmon, mild cheeses, crudité's and antipasto