

2004 DUNDEE HILLS PINOT NOIR ESTATE SELECTION

TECH SPECS

Appellation: Dundee Hills

Vineyards: 100% Estate grown
from these sites: 55% Prince Hill,
45% Knight's Gambit

Barrel Regime: 13 months in barrel
100% French oak; 30% new wood

Harvest: October 3-4
23.5-24.7 brix, 6.6-8.4 g/L T.A.,
3.29-3.59 pH

Bottling: 13.7% alc. by vol., 5.5 g/L T.A.,
3.65 pH, .02% R.S.

Production: 2434 cases of 6/750ml



TASTING NOTES

Made entirely from estate grown fruit from the newly recognized Dundee Hills appellation, this wine has cherry, toast, and cola notes in the nose; black cherry, oak, truffle, and spice on the palate with wild blackberry, sage, and lavender notes emerging in the finish. Dick Erath says "this wine makes me think of cherry pie with vanilla crust".

WINE BIO

Erath grows Pinot Noir at six different sites in the Dundee Hills viticultural area. "Reserve" quality lots are chosen from the best wines from these sites and blended to make this Estate Selection cuvéé. The iron-clad Jory soils predominate this growing area 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 NOTES

Despite a very small crop in 2004, fruit quality was stellar. Cool weather in June set a small crop with small grape clusters. July and August were quite warm and dry, with some late summer rains giving the vines a much needed drink. The growing season concluded in October under mostly sunny conditions yielding grapes with excellent concentration of complex fruit flavors. The finished wines had dazzling, bright acidity and lovely "fresh fruit" flavors with beautiful structure and balance.

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