

2004 DUNDEE HILLS PINOT NOIR FUQUA VINEYARD

VINIFICATION

Appellation: Dundee Hills

Vineyards: Fuqua Vineyard

Clones: Pommard 115

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

Harvest: October 1; 25.0% brix; 6.37 g/L
T.A.; 3.6 pH

Bottling: November 17, 2005; 14.1% alc.
by vol; 5.4 g/L T.A.; 3.57 pH; 0.02 R.S.

ERATH

FUQUA

Dundee hills
PINOT NOIR 2004

WINEMAKER TASTING NOTES

Our first ever single vineyard release from the Fuqua (pronounced foo'kway) Vineyard. Cranberry notes rise up through a sensuous smokey nose. The fruit forward blackberry essence stands up to the firm mouth-coating tannins. A great expression of Dundee Hills Pinot Noir character from one of the oldest vineyards in the area.

Drink from 2006 through 2015.

Gary Horner

WINE HISTORY

Gary Fuqua, one of Oregon's vineyard pioneers, first planted vines on his prime Dundee Hills site in 1972. His 7 acre vineyard, at a mean elevation of 600 feet, is located on the east flank of Worden Hill Road. The complexity of the wines made from Fuqua Vineyard is derived from twenty year old vines rooted deeply in weathered basaltic soils.

VINTAGE OVERVIEW

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 have dazzling, bright acidity and lovely "fresh fruit" flavors with beautiful structure and balance.

ERATH VINEYARDS WINERY, DUNDEE, OREGON

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