

2004 PINOT NOIR LA NUIT MAGIQUE

TECH SPECS

Appellation: Dundee Hills

Vineyards: 100% Estate grown from these sites: Prince Hill 50%, Fuqua 25% Knight's Gambit 21% & Niederberger 4%

Barrel Regime: 13 months in barrel
100% French oak; 35% new wood

Harvest: Sept. 23 - Oct. 4, 2003
23.5-25.5 brix, 5.97-8.4 g/L T.A., 3.6 pH

Bottling: 13.5% alc. by vol., 5.7 g/L T.A., 3.59 pH, 0.06 R.S.

Production: 335 cases of 6/750ml



TASTING NOTES

Intense purple-red color; fleshy, rich, smoky, with a perfumed nose. A beautifully supple and velvety texture that expresses a spectrum of red fruit flavors - notably cherry and raspberry. Quite complex with a wonderfully harmonious and "seamless" quality.

WINE BIO

La Nuit Magique is French for "The Magic Night". We selected the eight finest barrels in the entire cellar and blended them to create this signature Pinot. As winery lore would have it (and what is a winery without some lore!) every passionate Pinot Noir winemaker has had that one defining, spell-binding bottle of Pinot Noir that hooked them forever - that one magic night! So we bottle this special cuvee in honor of that Magic Night when wine transcends the moment and becomes immortalized as one of life's great wine experiences. Extremely limited production of 335 cases, this compelling wine will benefit from an additional three to five years or more of cellaring.

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

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