

2004 DUNDEE HILLS PINOT NOIR PRINCE HILL

TECH SPECS

Appellation: Dundee Hills

Vineyards: Prince Hill Vineyard, Oregon

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

Harvest: October 3, 2004

23.5 Brix, 8.4 g/L T.A., 3.29 pH

Bottling: 13.5% alcohol by volume,
5.78 g/L T.A., 3.6 pH; .02% R.S.

Production: 821 cases of 6/750ml



TASTING NOTES

Classic Dundee Hills aromas of earth, spice and black cherry, with lively fruit intensity in a medley of raspberry, strawberry and blueberry. This Pinot has loads of spice, floral notes and hints of wood. You get more of the same on the palate, and the flavors get better and better the longer the wine sits in the glass. Youthful now, but packed with aging potential - a guaranteed cellar candidate.

WINE BIO

Dick and Joan's vineyard home is perched atop the Prince Hill Vineyard - one of Erath's six Dundee Hills estate vineyards. The first Pinot Noir vines were planted on this slope in 1983. This wine is a very limited selection from the ten best barrels from the vineyard's reserve block. Mature vines, red jory soils, and astute vine management all contribute to this stately, sublime, single vineyard bottling.

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.

ERATH VINEYARDS WINERY, DUNDEE, OREGON |

WWW.ERATH.COM 1 800 539-9463 SALES@ERATH.COM