

2005 DUNDEE HILLS PINOT NOIR ESTATE SELECTION

VINIFICATION

Appellation: Dundee Hills

Vineyards: 39% Knight's Gambit; 36% Prince Hill; 14.5% Niederberber Block 2; 6.5% Juliard; 4% Lillies

Clones: 14% Dijon Clones, 86% Pommard

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

Harvest: 9/26/05 - 10/23/05; 21.8-23.6% brix; 4.77-8.3 g/L T.A.; 3.03-3.32 pH

Bottling: 8/25/2006 - 8/31/06; 12.77% alc. by vol; 5.5 g/L T.A.; 3.68 pH; 0.03% R.S.



WINEMAKER TASTING NOTES

Pie cherries with smoky and seductive herb garden aromas of sage and lavender. Cherry vanilla flavors with a hint of anise offer a sweet entry that leads to a satisfying even finish.

Drink from 2007 through 2013.

Gary Horner

WINE HISTORY

Erath produces Pinot Noir from 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 cuvée. 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 OVERVIEW

Despite a small crop in 2005, 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 and fall showers giving the vines a much needed drink. This growing season was longer and cooler than recent vintages, resulting in the development of ripe fruit flavors at lower potential alcohol levels making for a more balanced wine.

Furthermore, cooler ripening conditions helped preserve higher natural acidity contributing to the wine's overall freshness. 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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