

2005 DUNDEE HILLS PINOT NOIR JULIARD VINEYARD

VINIFICATION

Appellation: Dundee Hills

Vineyards: Juliard Vineyard

Clones: 13% Block 3 Dijon, 87% Old Block Pommard

Barrel Regime: 13 months in barrel; 100% French oak; 40% new wood

Harvest: September 26 & October 11; 23.6 -23.8% brix; 4.77-7.2 g/L T.A.; 3.18-3.31 pH

Bottling: September 5, 2006; 12.5% alc. by vol; 5.9 g/L T.A.; 3.59 pH; 0.03 R.S.

ERATH

JULIARD

Dundee hills
PINOT NOIR 2005

WINEMAKER TASTING NOTES

Soothing sandalwood aromas open to ripe black cherry sweetness. Mouth-coating candied cherry fruit, clove and spice on the palate with hints of cocoa and leather in the beautiful long finish.

Drink from 2008 through 2014.

Gary Horner

WINE HISTORY

Juliard Vineyard, a ten acre parcel adjacent to Worden Hill Road owned by Julie Staigers and Jerry Koschal, was planted in 1986 with predominantly Pinot Noir vines and a small quantity of Riesling and Gewürztraminer. The due south facing hillside with deep-red jory soil produces Pinot Noir with distinctive berry flavors and good richness.

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

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