

2005 DUNDEE HILLS PINOT NOIR NIEDERBERGER VINEYARD

VINIFICATION

Appellation: Dundee Hills

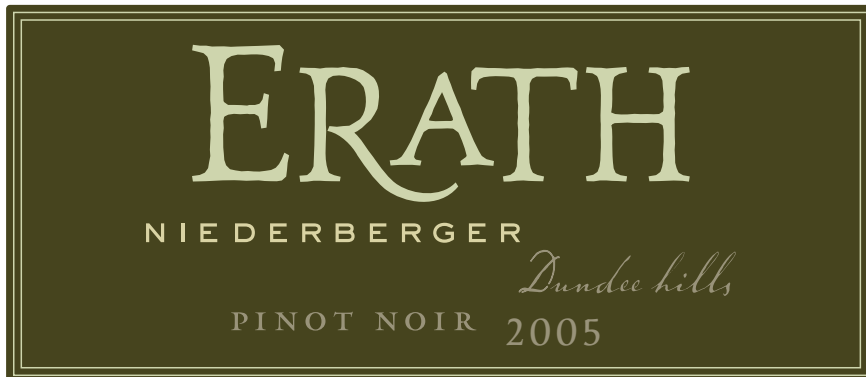
Vineyards: Niederberger Vineyard

Clones: 7% Block 3 777, 93% Block 2 Pommard

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

Harvest: October 6 & October 17; 21.6-22.4% brix; 6.9-7.09 g/L T.A.; 3.03-3.21 pH

Bottling: September 1, 2006; 13.24% alc. by vol; 6.1 g/L T.A.; 3.51 pH; 0.03 R.S.



WINEMAKER TASTING NOTES

Vanilla and cocoa scented with subtle cedar notes lead to an enticing full tannin palate of black cherry and pomegranate. This wine is soft and voluptuous with a firm, lingering finish.

Drink from 2008 through 2018.

Gary Horner

WINE HISTORY

Niederberger Vineyard lies on 16 acres of a hillside adjacent to Niederberger Road one mile west of Dundee. The soil varies dramatically from the top of the vineyard to the bottom. Along the upper slope, just under a thin layer of top soil, is a mix of large and small basalt rocks. The bottom section of the vineyard is more fertile with a deeper layer of soil and a broken layer of small rocks 3-6 feet below the surface.

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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