

2005 OREGON PINOT NOIR

TECH SPECS

Appellation: Oregon

Vineyards: 91% Willamette Valley,
6% Umpqua Valley, 3% Rogue Valley

Oak Regime: Equivalent of 10% new French
and Oregon oak

Harvest: 21.5-24.4 brix, 5.55-9.3 g/L T.A.,
3.10-3.48 pH

Bottling: 13.0% alc. by vol., 0.59 g/L T.A.,
3.64 pH, 0.03% R.S.

Production: 50,000 cases of 12/750ml



TASTING NOTES

Bright, fresh fruit aromas of cherry, raspberry, and blueberry fill the glass. Youthfully exuberant with lots of sweet fruit on the palate with hints of spice and vanilla. So versatile with food – fish, fowl, beef, pasta... the perfect house red!

WINE BIO

The "Oregon" Pinot Noir bottling is the cornerstone of the Erath wine portfolio. A blend of different vineyard sites from the northern Willamette Valley, this wine is a fruit forward, ready-to-drink style of Pinot Noir. New oak is used sparingly so as to not mask the purity of fruit. Two-thirds of the fruit used in this wine is from our Estate vineyards located in the newly designated Dundee Hills viticultural area. Our goal with this wine is simple – "make the best Pinot Noir in the world for under \$20".

VINTAGE NOTES

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.