

2005 DUNDEE HILLS PINOT NOIR PRINCE HILL VINEYARD

VINIFICATION

Appellation: Dundee Hills

Vineyards: Prince Hill Vineyard

Clones: 16% Block 1 Pomard, 84% Block 4 Dijon Clones 114, 115, 667, 777 and 828

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

Harvest: October 14-19; 22.0-22.2% brix;
7.5-8.3 g/L T.A.; 3.14-3.32 pH

Bottling: August 31, 2006; 12.63% alc. by
vol; 0.65 g/L T.A.; 3.56 pH; 0.03% R.S.



WINEMAKER TASTING NOTES

Complex layers challenge the senses with vanilla, caramel and roasted coffee beans. Marionberry Pie flavors punctuate the rich, weighty and firm tannins. A powerful, yet elegant Pinot that grows in complexity the longer it sits in the glass.

Drink from 2008 through 2016.

Gary Horner

WINE HISTORY

Oregon wine pioneer Dick Erath's vineyard home is perched atop the Prince Hill Vineyard.

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 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