

Oregon 2006 PINOT GRIS

ERATH

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PINOT GRIS

APPELLATION:	OREGON
VINEYARDS:	PRINCE HILL; FUQUA; DION; VAN JOHN; STARLING CREST; MELROSE; SHARF
BARREL REGIME:	100% STAINLESS STEEL TANK FERMENTATION; NO WOOD, NO MALOLACTIC FERMENTATION
HARVEST:	SEPTEMBER 26 – OCTOBER 9; 23.0–25.2% BRIX; 6.7–9.2 G/L T.A.; 3.08–3.37 PH
BOTTLING:	MARCH 20, 2007; 13.66% ALC. BY VOL; 6.0 G/L T.A.; 3.32 PH; 0.29% R.S.

WINEMAKER TASTING NOTES

Our Pinot Gris has an interesting floral note of gardenia this vintage. That aroma is coupled with obvious pear, melon, banana, and faint green apple. In the mouth the flavors echo the aromatic fruits. The wine enters the mouth with a hint of sweetness then broadens to a medium rich body, and tails to lingering fruit flavors leaving the mouth feeling refreshed for another sip. In the traditional Erath style, this wine is built to serve as an aperitif or an accompaniment to food.

– Gary Horner, Winemaker

WINE HISTORY

Erath has been working with this grape variety for over two decades. The style of our Gris shows purity of fruit, balance and wonderful acidity - all in an unadulterated “no wood, no malolactic” style. This attention to detail starts in the vineyards and continues to the winery. From the close monitoring of cluster counts and weights to whole cluster pressing and cool fermentation temperatures, the goal is to make a lively, all-purpose white wine that is food friendly and indicative of the cooler growing conditions here in Oregon.

VINTAGE OVERVIEW

A mild, dry spring resulted in an exceptional fruit set as opposed to 2004 and 2005 vintages, where cool, wet spring weather lead to crop levels half normal size. The fruit continued to develop under warm and dry conditions punctuated with periodic heat spikes. Continued warmth in September and into October significantly condensed the harvest period causing some vintners to have to delay harvesting more fruit until their tanks were emptied of the first fruit harvested.

The 2006 vintage was second only to 2003 in heat, which is fortunate in that full ripeness in a higher than normal crop year can only be achieved if the autumn rains do not start early. We were fortunate in that the rains held off and all of our fruit was brought in at optimum ripeness.

Red wines from the vintage display a rounded intensity of pure fruit, acid and tannin. The white wines burst with intense fruit aromas and are balanced with remarkable richness and acidity.

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