

2006
Willamette Valley
PINOT BLANC

APPELLATION: WILLAMETTE VALLEY

VINEYARDS: 19% PRINCE HILL; 11% FUQUA; 70% SCHARFF

OAK REGIME: 100% STAINLESS STEEL TANK FERMENTATION; NO WOOD,
NO MALOLACTIC FERMENTATION

HARVEST: OCTOBER 18, 2006; 22.4-23.4% BRUX; 5.9-6.4 G/L T.A.;
3.33-3.34 PH

BOTTLING: APRIL 6, 2007; 13.72% ALC. BY VOL; 6.1 G/L T.A.; 3.35 PH;
0.20% R.S.

ERATH

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The 2006 Pinot blanc has a cornucopia of aromas ranging from tropical fruits, talc, tangerine, white flowers, vanilla and bread dough. In the mouth the flavors mirror the aromas with the addition of fresh coconut and lemon making an appearance. The wine enters the mouth with a hint of sweetness then broadens to a medium rich body and tails to a long lingering finish. In the traditional dry Erath style, this wine is built to serve as an aperitif or an accompaniment to food.



GARY HORNER, ERATH WINEMAKER

WINE HISTORY

A "sister" wine to Erath Pinot Gris, the style and structure of our Pinot Blanc is similar: a purity of fruit, bright mouth-watering acidity, and perfect balance. This style is achieved through attention to detail that begins in the vineyard and ends in the bottle. In the vineyard, "vine balance" is the key to great fruit. In the winery we utilize whole cluster pressing, cool fermentation temperatures, no wood contact, and no malolactic fermentation. The result is an enticing, expressive, food-friendly white wine.

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.

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