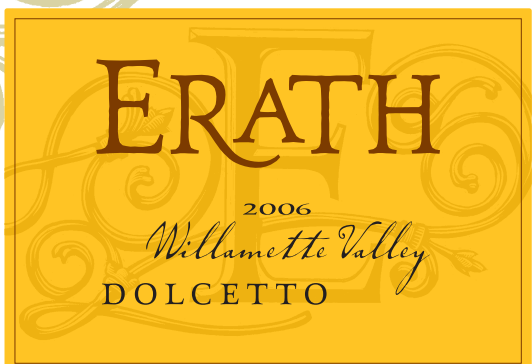


2006
Willamette Valley
DOLCETTO



APPELLATION: WILLAMETTE VALLEY

VINEYARDS: NIEDERBERGER

OAK REGIME: 14 MONTHS IN BARREL, 82% FRENCH OAK, 18% OREGON,
36% NEW OAK BARRELS

HARVEST: OCTOBER 14, 2006

CASES PRODUCED: 252

ALCOHOL: 12.5%

T.A: 0.64 GM/100ML

PH: 3.65

WINE OVERVIEW

Dolcetto is widely grown in the Piedmont region of Northern Italy, typically producing dark fruit flavors in a richly hued red wine. Growing Dolcetto in Oregon is a risky venture because the heat-favoring varietal ripens later in the cool Willamette Valley. Erath is one of the few wineries in the region to produce this rascal. We ferment Dolcetto in small open-top fermenters and carefully press the wine off the skins early to prevent excessive tannin extraction. The wine is aged 12-15 months in both French and Oregon oak barrels for maximum flavor enhancement. We are proud to offer a fine example of this historic varietal and it is a consistently popular wine in our tasting room.

VINTAGE OVERVIEW

A favorable, mild and dry spring resulted in an exceptional fruit set. Through the summer and fall, the weather conditions remained advantageous and the fruit continued to develop under warm and dry conditions punctuated with brief heat spikes. The warm weather continued through September and October which significantly condensed the harvest period.

Cooler and slightly wet conditions arrived in late September as sugar levels began to soar, the delayed rains allowed the fruit to develop mature flavors and achieve optimum ripeness. The 2006 vintage produced red wines displaying a rounded intensity of pure fruit, acid and tannin.

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"Few American winemakers take on this quirky red, but Erath has made it a sought-after tradition. Fans of Italian wines can add this Oregon Dolcetto to their list of favorites. Anise and mocha aromas offer a spirited introduction to a fruity mouthful of spiced red plums, cassis and vanilla. Finishing with refreshing acidity, its dynamic character inspires a variety of food pairings, especially aromatic cheeses and tomato-based pasta dishes. Drink 2008-2012"

GARY HORNER, ERATH WINEMAKER

ERATH
WINERY