

ERATH

Grapes from the EARTH. Made with HEART. ERATH® Since 1968

2025 OREGON PINOT GRIS

TASTING NOTES: The 2025 Erath Oregon Pinot Gris opens with bright, aromatic notes of lemon spritz, pea blossom, and blood orange, offering an enticing and expressive introduction. Vibrant flavors of yellow peach intertwine with kaffir lime, while subtle mineral undertones lend both body and structure. A line of zesty acidity threads through the warm, fruit-driven layers, culminating in a balanced and refreshing finish.

WINEMAKING NOTES: Sourced from a selection of premium Oregon Pinot Gris vineyard sites within the Willamette and Umpqua valleys, the Erath Oregon Pinot Gris undergoes gentle whole-cluster pressing and stainless-steel fermentation at cool temperatures to ensure a crisp, fruit-forward style. Selective yeasts enhance the fruit flavors as well as structure and balance of acidity, resulting in a final blend with incredible depth and integrity.

VINTAGE OVERVIEW: The 2025 growing season began with a mild spring; buds broke in mid-April and quickly grew with the increased daylight. An idyllic warm summer that never tipped into extremes accelerated ripening in the vineyards. We started picking on August 27, only the second time Erath has picked before September. Harvest unfolded in a calm, measured rhythm; lighter crop levels in Pinot Gris and Pinot Noir kept the winery buzzing but not overwhelmed. Our last fruit arrived on October 8, much earlier than many years in the Willamette Valley and safely ahead of winter rains. The result is a vintage defined by warm fruit tones, elegant balance between structure and softness, approachable yet lively.

3X WINE ENTHUSIAST BEST BUY

2X BEST VALUE FROM WINE SPECTATOR

91 PTS. 2023 PINOT GRIS, 1/25

VINEYARDS: Nekia Ridge, Howell, Coles, Blue Heron, Knight's Gambit		
HARVEST: Aug. 27 – Oct. 3, 2025	ALCOHOL: 13%	APPELLATION: Oregon

