

# ERATH

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

## 2025 OREGON PINOT NOIR ROSÉ

**TASTING NOTES:** The 2025 Erath Oregon Rosé opens with enticing aromas of pink grapefruit and hibiscus joined by subtle hints of strawberry blossom and citrus zest. On the palate, vibrant flavors of ripe guava and sun-kissed nectarine mingle with nuanced impressions of seashells and a refreshing ocean breeze. A lively, tangy acidity energizes the wine, guiding it to a graceful, soft, and dry finish.

**WINEMAKING NOTES:** Sourced from a selection of premium Oregon Pinot Noir vineyard sites within the Willamette and Umpqua valleys, the Erath Oregon Rosé undergoes gentle whole-cluster pressing and stainless-steel fermentation at cool temperatures to ensure a crisp, fruit-forward style. Selective yeasts preserve depth of fruit, structure, and balance of acidity, creating a final blend with intense flavor and refreshing finish.

**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 in late August, 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.

*Erath is the #1 Selling Oregon Brand*

FOOD PAIRING: Burrata salad, carnitas tacos		
VINEYARDS: Blue Heron, Waldo Hills, Willakia		
HARVEST: Sept. 10 – 26, 2025	ALCOHOL: 13%	APPELLATION: Oregon

