

Erath Oregon “Resplendent” Pinot Noir

ERATH

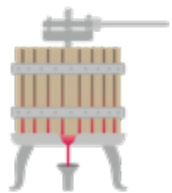
- An Oregon Pinot Noir made in a full, rich style from a pioneering winery of Oregon
- Targeted for On-Premise to be darker, richer and rounder
- Clones are used that are smaller (richer flavors) darker (deeper color) and more tannin (structure)

Vineyard



- Sourced from the Willamette Valley and Umpqua Valley
- The cooler Willamette Valley drives ripe red fruit flavors
- Warmer southern sites drive darker fruit flavors...and Root Beer!!!

Winemaking



- Produced from lower yielding smaller berry clones
- Micro-oxygenation mimics extended barrel ageing creating richer, deeper flavors, softens tannins and is gentle on the wine
- Erath was the first in Oregon to use on Pinot Noir

Ageing



- Use of micro-oxygenation led to another innovation, using French oak “dominos” toasted to our specs to add a balanced oak impact
- The “dominoes” are usually in contact with the wine for 7-8 months



Oregon
Pinot Noir



• Pinot Noir



Tannin



Acidity

••••• Medium-Full



Mixed Berries



Cinnamon



Black Cherry



Root Beer

