

ERATH

WINERY

the Art of Pinot



APPELLATION
Willamette Valley

VINEYARDS
Leland

CLONES
50% Pommard Clone, 50% Wadenswil

BARREL REGIME
14 months; 100% French oak, 40% New

HARVEST
October 1, 2006

T.A.
0.68gm/100mL

PH
3.47

ALCOHOL
14.5%

2006 Leland Vineyard Pinot Noir

"Raise a glass of Leland and take in warm vanilla-scented cherry aromas accented by cola notes and subtle citrus peel. Excite the palate with an intensely focused beam of fruit. Delectable chocolate covered cherry flavors gloriously expand to a lengthy, satisfying finish. Commitment-phobes beware; this beauty stays with you long after the last sip. Drink from 2009 through 2018."

Gary Horner, Erath winemaker

VINEYARD OVERVIEW

Erath has contracted the entire Pinot Noir crop from the Leland Vineyard since 1987. This well manicured four acre vineyard consistently produces a deep, complex, powerful, and age-worthy style of Pinot Noir. Located near Oregon City in the north Willamette Valley, owners Bruce and Ginny Weber planted the Pommard clone of Pinot Noir in their vineyard in 1982.

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.