



APPELLATION  
Willamette Valley

VINEYARD  
Leland

CLONES  
Pommard and Wadenswil

BARREL REGIME  
15 months; 40% New French Oak

HARVEST  
October 12, 2009

T.A.  
0.66gm/100mL

PH  
3.31

ALCOHOL  
14.5%

CASES PRODUCED  
210

## 2009 Leland Pinot Noir Willamette Valley

*"A classic nose showcasing red currant and cherry flavors is vanilla spiced and scented with a tantalizing whisper of cinnamon-laced chocolate. The cherry notes carry through the palate, blending with cranberry and soothing mid-palate graham. A silky mouth feel yields to a characteristic – and pleasing – lift of Leland acidity."*

Gary Horner, Winemaker

### VINEYARD OVERVIEW

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Located near Oregon City in the north Willamette Valley, owners Bruce and Ginny Weber planted the Pommard and Wadensvil clones of Pinot Noir in 1982 and since 1987, Erath has contracted the entire Pinot Noir crop. This well manicured four-acre vineyard is close to the foothills of the Cascade Mountains, marine cloudiness dissipates later in the morning, resulting in a cool, late ripening site with higher levels of acidity. Leland vineyard consistently produces a complex and age-worthy style of Pinot Noir.

### VINTAGE OVERVIEW

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The road leading up to the superb 2009 vintage presented a challenging set of unique growing conditions. Bud break arrived on April 15th, approximately ten days later than average. Low temperatures and high humidity between the last week of June and the second week of July put the vines at high risk of developing mold and mildew. Temperatures exceeded 105 degrees during the last week of July caused excessive vine stress at certain vineyards. Fortunately, a warm but not hot late September and early October ensured full maturity and excellent varietal character. Despite early indications, the 2009 harvest commenced slightly earlier than the historic average yet completed on the same date the 2008 vintage began further putting into prospective vintage to vintage variability, just one of our region's many strengths.