



APPELLATION
Willamette Valley

VINEYARD
Leland

CLONES
Pommard and Wadensvil

BARREL REGIME
14 months; 40% New French Oak

HARVEST
October 27, 2010

T.A.
0.64gm/100mL

PH
3.55

ALCOHOL
13.0%

CASES PRODUCED
350

2010 Leland Pinot Noir Willamette Valley

“Wafts of fragrant gardenia, spearmint and vanilla intensify with every swirl, revealing subtle accents of cedar and sassafras. Red plum, cranberry and faint coffee flavors converge in the mouth, grasping the palate in a gentle embrace before a toasty finish of caramelized Crème brûlée.”

Gary Horner, Winemaker

VINEYARD OVERVIEW

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

2010 was a vintage ‘ripe’ with challenges so-to-speak. Certainly a test of one’s knowledge and experience not to mention one’s resolve! Spring bud break came relatively early but we then experienced a month of cold and rain greatly slowing vine development. If that were not enough what followed was the wettest June on record and the coldest summer in 17 years resulting in a record late bloom, low crop yield and a delay in the initiation of harvest by more than three weeks. Miraculously we were spared by a sunny couple of weeks in October. The crop ripened to a level approaching the highly touted 2008 vintage resulting in balanced wines with intensely bright flavors and lower alcohols. Classic Oregon.

COOKING SUGGESTIONS: Pair with cheddar and other savory cheeses, rack of lamb, lasagna with bolognese or carbonara sauce, grilled vegetables or potato-based soups.