



APPELLATION  
Willamette Valley

VINEYARD  
Leland

BARREL REGIME  
12 months; 40% new French oak

HARVEST  
October 31 - November 1

T.A.  
0.67gm/100mL

PH  
3.45

ALCOHOL  
12.5%

CASES PRODUCED  
527

## 2011 Leland Pinot Noir Willamette Valley

*"Sassy aromas of cherry, root beer, mandarin orange and bay emanate from the glass, a charismatic introduction to the always-beguiling Leland. Lively pomegranate transitions to a sweet mouthful of velvety soft caramel, graham, and a kiss of clove, finishing with a parting embrace of lithe tannins."*

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

In 2011, cool springtime temperatures, like elsewhere in the Northwest, delayed bud break, bloom and veraison. Conditions were much cooler and later throughout the season. With great relief we received a period of moderately sunny weather from mid- to late-October and the vintage was not just saved, it was enhanced.

The 2011 vintage is a throw-back to the long and cool growing seasons that put Oregon on the world wine map. This translates to lower alcohols, higher acidity, and fruit flavors that are fresh and bright. Stylistically similar to the 2008 and 2010 vintages, these wines will pair beautifully with food and offer excellent cellaring potential.

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