

ERATH

WINERY

the Art of Pinot



APPELLATION
Willamette Valley

VINEYARD
Leland

BARREL REGIME
12 months; 40% new French oak

HARVEST
October 11

T.A.
0.64gm/100mL

PH
3.34

ALCOHOL
13.5%

CASES PRODUCED
458

2012 Leland Pinot Noir Willamette Valley

“Attention-grabbing aromas of baking marionberry pie, its filling bubbling over a browned crust, swirled with rootbeer, vanilla, faint eucalyptus and baking spice. A silky mouthful of cherry, currant and berries mingle on the sweet mid-palate. Fine-tuned tannins offer pleasing tension and energy.”

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

The 2012 vintage in Oregon started with delayed spring weather and a cooler than usual June. However once temperatures rose the region enjoyed a long, warm summer that ultimately led to excellent quality. The cooler start to the season reduced berry size and quantity per cluster, but provided a great ratio of skins to juice, hence greater color and flavor concentration. Record setting dry conditions coupled with warm days and cool nights during the fall preserved attractive, balanced acidity in the fruit. The advantageous harvest weather allowed us to pick when the grapes were truly ready. This year the fruit set characteristics varied widely from site to site.

COOKING SUGGESTIONS: Excellent with wild mushrooms, duck, roast beef, lamb or other red meats.