

# ERATH

WINERY

*the Art of Pinot*



APPELLATION  
Willamette Valley

VINEYARD  
Leland

BARREL REGIME  
13 months; 40% new French oak

HARVEST  
October 11

T.A.  
0.56gm/100mL

PH  
3.80

ALCOHOL  
13%

CASES PRODUCED  
544

## 2013 Leland Pinot Noir Willamette Valley

*"This aromatic and richly flavorful vintage is classic Leland. Scents of dark, spiced cherry mingle with heady rose petal and exotic cardamom. Flavors of cherry accented with vanilla, a suggestion of milk chocolate and a subtle smokiness crash and spread across the palate like a dramatic wave."*

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 2013 growing season began with an early bud break leading the way to a warm and dry summer, conditions setting the stage for an early harvest. Earlier than normal harvests can be problematic for cool climate varieties from the Pinot family in that they frequently take place under hot conditions, quite contrary to the favored long and cool growing seasons on which our region was founded. Fortunately, the warm beginning led the way to a cool and extended finish translating to balanced wines of lower alcohol, higher acidity, and fruit flavors fresh and bright. Stylistically similar to the 2008, 2010 and 2011 vintages, these wines will pair beautifully with food and offer excellent cellaring potential.

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