

ERATH

WINERY

the Art of Pinot



APPELLATION
Willamette Valley

VINEYARD
Leland Vineyard

BARREL REGIME
14 months; 40% new French oak

HARVEST
September 20

T.A.
0.62gm/100mL

PH
3.48

ALCOHOL
13.5%

CASES PRODUCED
641

2014 Leland Pinot Noir Willamette Valley

“Classic aromas of dark cherry, black currant, sandalwood and balsam mark Leland’s spot on the Oregon map. A lingering mouthful of baked blackberries, bramble, warm vanilla and caramel precede a charming interplay of tannin and acidity. Youthful, yet even now complex, portending a promising potential.”

Gary Horner, Winemaker

VINEYARD OVERVIEW

I suggest revising the first two sentences in the Vineyard Overview section as follows, “Located near Oregon City in the north Willamette Valley, owner Bruce Weber planted the Pommard and Wadensvil clones of Pinot Noir in 1982; 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, and with marine cloudiness dissipating later in the morning, this results 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 2014 vintage was the hottest on record in the Willamette Valley to-date. In fact, it broke our previous record for heat accumulation, set in 2003. Daytime highs were certainly warm, but the average overnight temperature was also higher. Those two combined elements set the stage for an early harvest which occurred three to four weeks ahead of schedule. The season delivered a record amount of balanced fruit with dry, warm weather throughout the spring, summer and early fall. What little precipitation occurred did so in late September, serving to provide water relief and to temper rapidly rising sugar concentrations. During this harvest we saw larger than normal clusters form, which also resulted in higher than normal yields. The harvested fruit and resulting wines exhibit fresh fruit qualities, balance in acidity, and moderate alcohol.

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