



APPELLATION
Eola-Amity Hills

VINEYARDS
Willakia Vineyard

CLONE
76, 95 and 96

HARVEST
September 22–28, 2014

ALCOHOL
13.5%

PH
3.47

T.A.
0.66 gm/100 mL

R.S.
Less than 0.2 gm/100 mL

BARREL REGIME
40% new French oak, aged
sur lie for 8 months

CASES PRODUCED
1,967 FCE

2014 Willakia Vineyard Chardonnay

WINEMAKER'S TASTING NOTES

"Captivating scents of fragrant carnation, pear custard tart and a whisper of spice engage the senses. The palate is complex, yet approachable, offering flavors of Meyer lemon, dried apricot, lime and a ribbon of caramel. Pleasing synergy between richness and acidity allows for balance and an enduring finish."

Gary Horner, Erath Winemaker

WINE HISTORY

Erath's 120.7-acre Willakia Vineyard is located in the prestigious Eola-Amity Hills Appellation. During the growing season, the region benefits from the temperature-moderating effect of the prevailing ocean breezes that flow through Van Duzer Corridor. The vineyard is divided into small blocks with diverse clones and rootstocks based on the aspects, slopes and orientations of the vineyard's beautiful rolling lands. These unique characteristics serve to complete Winemaker Gary Horner's philosophy of producing small, single vineyard wines to achieve high-quality and unique interpretations of Oregon Pinot Noir and Chardonnay. To date the vineyard is planted with 17.3 acres of Chardonnay and 103.4 acres of Pinot Noir. The vineyard is also LIVE and Salmon Safe certified.

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 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. Harvest began Sept. 22nd.