

APPELLATION Eola-Amity Hills

VINEYARDS Willakia Vineyard

> Clone 115

Harvest September 21 – 23

> Alcohol 14.1%

T.A. 0.68 gm/100mL

> рН 3.68

BARREL REGIME 14 months, 100% French oak, 40% new

Cases Produced 221

2014 Willakia Vineyard Clone 115 Pinot Noir

"Floral aromas of dried rose petals mingle with black plum, savory dried herbs, and cedar. A mouthful of wild blackberry, black tea, and cherry cola are woven together in a tapestry of textures. Soft and silky at first, then finishing with high-toned vigor and verve."

Gary Horner, Winemaker

WINE HISTORY

Erath's 119-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 98 acres of Pinot Noir and 21 acres of Chardonnay. The vineyard is certified sustainably farmed under the LIVE and Salmon Safe programs.

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.