

ERATH

WINERY

the Art of Pinot



2014 Willakia Vineyard Pommard Clone Pinot Noir

“Wafts of dark cherry, black currant and fragrant carnation are a rich preface to this characteristically zesty Pommard clone offering. The palate of blackberry, mission fig, cranberry and a piquant hint of white pepper stays aloft through the finish. Robust tannins foretell longevity in the cellar.”

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.

APPELLATION
Eola-Amity Hills

VINEYARDS
Willakia Vineyard

CLONE
Pommard

HARVEST
September 22 – 28

ALCOHOL
14.1%

T.A.
0.63 gm/100mL

pH
3.67

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

CASES PRODUCED
213

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