



APPELLATION Eola-Amity Hills

VINEYARDS Willakia Vineyard

CLONE 777 46%, Pommard 31%, 115 23%

> HARVEST September 20

> > Alcohol 13.5%

> > > PH 3.65

T.A. 0.65gm/100mL

BARREL REGIME 40% new French oak

Cases Produced 1,501

## 2014 Willakia Vineyard Pinot Noir

"Willakia boasts panoramic views of the region's beauty and this wine reflects these varied vistas, an Oregon bounty. Aromas of blackberry, pine, toasted hazelnuts and wet rock introduce flavors of black cherry, loganberry and mocha. Youthful, but already showing signs of its inevitable complexity"

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## 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. The harvested fruit and resulting wines exhibit fresh fruit qualities, balance in acidity, and moderate alcohol. The harvested fruit and resulting wines exhibits fresh fruit qualities, balance in acidity, and moderate alcohol. Harvest began Sept. 15.