

APPELLATION Eola-Amity Hills

VINEYARDS Willakia Vineyard

HARVEST September 9-21

ALCOHOL 13.5%

РН 3.36

 $\begin{array}{c} \text{T.A.} \\ 0.63 \text{ gm}/100 \text{ mL} \end{array}$

BARREL REGIME 28% new French oak, aged sur lie for 8 months

CASES PRODUCED 237 FCE

2015 Willakia® Vineyard Le Choix Chardonnay

WINEMAKER'S TASTING NOTES

"An alluring nose of lemon curd, starfruit, jasmine and wet stone is a pleasing preface to this multifaceted wine. Grapefruit, quince, peach cobbler and a hint of anise embrace the palate on a focused, persistent note that leaves a lasting and satisfying impression."

Gary Horner, Erath 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 also LIVE and Salmon Safe certified.

VINTAGE OVERVIEW

The 2015 vintage was the second hottest on record in the Willamette Valley, slightly behind the record setting 2014 vintage. The month of September and early October provided a very nice end to the season. Temperatures cooled to near normal, especially at night. The extremely early harvest extended into October allowing for maturation under preferred cool and dry conditions. Harvest began August 28 and lasted until Oct. 9th.

Fruit quality was exceptional producing balanced wines that despite the hot season maintained acidity with moderate alcohol. Excellent color and purity in the reds, and classic varietal character in the whites.