

APPELLATION Willamette Valley

VINEYARD Leland Vineyard

BARREL REGIME 15 months, 100% French, 40% new

HARVEST September 19

 $_{0.67~gm/100mL}^{\mathrm{T.A.}}$

PH 3.47

ALCOHOL 14.2%

CASES PRODUCED 700

2015 Leland Pinot Noir Willamette Valley

"Buoyant aromas of red currant, Luxardo cherry, violets and a hint of balsam reach eagerly for your senses with each swirl. A ripe mouthful of boysenberry and black cherry pass silkily across the tongue; youthful tannins offers flavor persistence and high-toned acidity cleanses before the next sip."

Gary Horner, Winemaker

VINEYARD OVERVIEW

Located near Oregon City in the north Willamette Valley, owner Bruce Weber planted the Pommard and Wadensvil clones of Pinot Noir in 1982 and since 1987, Erath has contracted the entire Pinot Noir crop. In this well-manicured four-acre vineyard close to the foothills of the Cascade Mountains, marine cloudiness dissipates later in the morning, resulting in a cool, late ripening site with higher levels of acidity. Leland vineyard consistently produces a complex and age-worthy style of Pinot Noir.

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 October 9.

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.