



APPELLATION Eola-Amity Hills

VINEYARDS Willakia Vineyard

> CLONE 76, 95 and 96

Harvest September 9 – 23

> Alcohol 13.5%

T.A. 0.72 gm/100mL

> рН 3.47

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

Cases Produced 3,384 FCE

2015 Willakia Vineyard Chardonnay

"Wet stone aromas yield to wafts of melon, Meyer lemon, and lime zest. The citrusfilled palate leads to a soft center of pear with vanilla shortbread then unfurls a pert and lively finish; uplifting and everlasting."

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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 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 28th and lasted until October 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.