



APPELLATION Eola-Amity Hills

VINEYARDS Willakia Vineyard

> CLONE Pommard

Harvest September 22 – 27

> Alcohol 14.2%

T.A. 0.64 gm/100mL

> рН 3.69

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

Cases Produced 217 FCE

2015 Willakia Vineyard Pommard Clone Pinot Noir

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"Oregon scents of Douglas fir, briar and black currant introduce this smooth-as-silk example of the Pommard clone. The sweet entry expands to a full, densely-packed palate of marionberry, plum and dark fruits. The perky finish balances the fullness, leaving a satisfying and lasting memory."

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 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. 9nd.

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.