

APPELLATION Willamette Valley

VINEYARD Leland Vineyard

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

HARVEST September 17

T.A. 0.59 gm/100mL

PH 3.67

ALCOHOL 13.5%

CASES PRODUCED 723

2016 Leland Pinot Noir Willamette Valley

"Dark and brooding at first swirl with blackberry, black plum and dark cherry scents emerging, mingling with a whisper of vanilla, violet, and warm cinnamon. Flavors of loganberry, huckleberry and cherry interplay harmoniously thanks to approachable tannin and acidity."

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. This well-manicured four-acre vineyard is 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 2016 growing season rocketed to the earliest start in recent history. An early warm spring transitioned to an even-keeled but warm summer. A welcome cooling trend towards the end of the ripening period spread harvest across four well-ordered weeks. Harvest began August 25 and lasted until September 27 under perfect conditions.

Fruit quality was exceptional, producing balanced wines that despite the warm and early season, maintained acidity with moderate alcohol. The result is excellent color, plush tannin and purity in the reds and classic varietal character in the whites.