

ERATH

W I N E R Y

the Art of Pinot



2016 Chardonnay Willakia Vineyard

“Exotic aromas offer a dreamy introduction of lime zest, green mango, coriander-spiced baked apple and toasted coconuts. Flavors of lemon curd, casaba melon and toasty pie crust enthusiastically burst onto the palate. Smooth, creamy and mouth filling, finishing with thirst quenching focused acidity.”

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 certified LIVE and Salmon Safe.

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.

APPELLATION
EOLA-AMITY HILLS

VINEYARD
WILLAKIA VINEYARD

CLONE
76 AND 95

BARREL REGIME
28% NEW FRENCH OAK, AGED SUR LIE
FOR 8 MONTHS

HARVEST
September 12 - 15

T. A.
0.62 gm/100mL

PH
3.28

ALCOHOL
13.0%

CASES PRODUCED
621 FCE