



WILLAMETTE VALLEY

## 2017 Leland Pinot Noir

### VINTAGE NOTES

- Average spring temperatures set the course for a long term average start to the vintage. Bloom occurred near Father's Day, typical of the average.
- Cooling during the last two weeks of harvest was a welcome relief allowing for a slowing of fruit maturation and harvest under desirable cooler conditions.
- Harvest for Erath began September 7 and ended October 19 spanning a total of six weeks. Heat accumulation was 15-20% above long-term average and similar to 2013, 2014 and 2016.
- The wines are a step away from the last few hot vintages and more in line with the 'classic' Oregon profile of fresh fruit, lower alcohol and moderate acidity.

### VINEYARD NOTES

- 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 vineyard experiences marine cloudiness that dissipates later in the morning, resulting in a cool, late ripening site
- Leland vineyard consistently produces a complex and age-worthy style of Pinot Noir.

### TASTING NOTES

The nose is alive with mixed berries, red plum, red currant and an inviting whiff of vanilla-scented pie crust. Aromas of wet slate add interest. The mouth is juicy and bursting with cran-raspberry, red cherry, blood orange and Bergamot. The finish is clean and uplifting.

TA: 0.58 gm/100mL

PH: 3.62

ALCOHOL: 13.0%

CASE PRODUCTION:

400