

ERATH

WINERY

the Art of Pinot



2017 Chardonnay Willakia Vineyard

"Alluring scents of Asian pear, melon, lemon-lime zest and a hint of bread dough lead to a gentle presentation of ripe pear, lemon, ginger and a touch of hazelnut. The mouth is texturally pleasing without being overbearing and judicious acidity offers a balanced experience."

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

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. The summer months could be characterized as hot. 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 came to a close 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.

APPELLATION
Eola-Amity Hills

VINEYARD
Willakia Vineyard

CLONE
76

BARREL REGIME
22% new French oak, aged sur lie
for 7 months

HARVEST
September 26

T.A.
0.57 gm/100mL

pH
3.37

ALCOHOL
12.5%

CASES PRODUCED
205 FCE

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