



EOLA-AMITY HILLS

2017 Willakia Vineyard Pinot Noir Pommard Clone

VINTAGE NOTES

- 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.
- Harvest for Erath began September 7 and came to a close October 19. 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.

HISTORY NOTES

- Erath's 119-acre Willakia Vineyard is located in the prestigious Eola-Amity Hills appellation.
- The region benefits from the temperature-moderating effect of the ocean breezes that flow through Van Duzer Corridor.
- The vineyard is divided into small blocks with diverse clones and rootstocks based on the slopes of the vineyard's beautiful rolling lands.

TASTING NOTES

A mélange of savory, meaty aromas blend with red currant and berry cordial. The gratifying mouthful of Bing cherry and intense loganberry is punctuated by earthy slate. Flavors persist on a rich, weighty palate. Youthfully assertive, tannin and acid are nicely balanced and worthy of aging. -Gary Horner, Erath winemaker

ALCOHOL: 13.0%

CASE PRODUCTION:

220