



TA: 0.62 gm/100mL

PH: 3.56

ALCOHOL: 13.0%

CASE PRODUCTION:

200

EOLA-AMITY HILLS

2017 Willakia Vineyard 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

- Erath's 119-acre Willakia Vineyard is located in the Eola-Amity Hills . The region benefits from the temperature-moderating Van Duzer Corridor.
- The vineyard is divided into small blocks with diverse clones and rootstocks based on the slopes and orientations of the vineyards.
- To date the vineyard is planted with 98 acres of Pinot Noir and 21 acres of Chardonnay.

TASTING NOTES

Comforting wafts of blackberry cobbler, Bing cherry and blueberry are invitingly intertwined with fragrant vanilla and caramel. The palate is rich and gratifying, offering boysenberry, black cherry and dark plum flavors that persist on a plush, velvety foundation. Tannin and acid marry harmoniously.