



TA: 0.57 g/100mL

PH: 3.37

ALCOHOL: 12.5%

BLEND: 100% Chardonnay

CASE PRODUCTION:

236

EOLA-AMITY HILLS

2018 Willakia Vineyard Chardonnay

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures followed by mild conditions throughout the growing season allowed for extended hang time and intense flavor development.
- Cool temperatures at night helped maintain crisp natural acidity throughout the growing season.

VINEYARD NOTES

- Erath's 119-acre Willakia Vineyard is located in the prestigious Eola-Amity Hills AVA.
- The vineyard is divided into small blocks with diverse clones and rootstocks based on the orientation of the beautiful rolling hillside.
- The certified LIVE and Salmon Safe vineyard is planted with 98 acres of Pinot Noir and 21 acres of Chardonnay.

WINEMAKING NOTES

- Each individual fermentation tank is tasted daily to evaluate the development of the tannins and structure.
- Aged sur lie for 13 months in 32% New French Oak barrels.

RECOMMENDED FOOD PAIRINGS

· Roasted halibut, Seared scallops

TASTING NOTES

"Wafts of brioche, ripe pear, yellow plum and citrus pith are reminiscent of a fine Champagne. The palate is sumptuous and layered, unfolding with each sip of lemon meringue, poached pear, and Rainier cherry. The flavors are persistent, and the texture is refined, ending clean, fresh and quenching." - Gary Horner, Winemaker