

ERATH

WINERY

the Art of Pinot



APPELLATION
Willamette Valley

VINEYARDS
Leland

CLONES
50% Pommard Clone, 50% Wadenswil

BARREL REGIME
14 months; 40% New French Oak

HARVEST
October 13, 2007

T. A.
0.58gm/100mL

PH
3.48

ALCOHOL
13.5%

2007 Leland Vineyard Pinot Noir

“This vintage showcases the softer, feminine side of the Leland Pinot Noir. Scents of red currant, delicate white truffle and a hint of citrus coyly tease the senses. Early tannins offer nice structure and team harmoniously with Leland’s characteristic acidity, carrying bright flavors of boysenberry, pomegranate and clove to a satisfying lengthy finish.”

Gary Horner, Erath Winemaker

VINEYARD OVERVIEW

Located near Oregon City in the north Willamette Valley, owners Bruce and Ginny Weber planted the Pommard and Wadenswil clones of Pinot Noir in 1982 and since 1987, Erath has contracted the entire Pinot Noir crop. This well manicured four-acre vineyard is close to the foothills of the Cascade Mountains, marine cloudiness dissipates later in the morning, resulting in a cool, late ripening site with higher levels of acidity. Leland vineyard consistently produces a complex and age-worthy style of Pinot Noir. .

VINTAGE OVERVIEW

Warm, fine conditions in early summer offered fruit a great start to the growing season. Cooler weather and periodic rains from late August to October made for a challenging harvest; however the vineyards were monitored very closely and selectively harvested to ensure grape quality and flavor balance.

Cooler weather allowed the grapes to develop optimal fruit flavors while maintaining its characteristic food-friendly acidity. Fruit development under these climate conditions occurs at lower sugar levels, resulting in wines with less alcohol and a soft, complex profile.

Overall, the 2007 vintage yielded some classic, high quality wines that remind us why Oregon has become a world-class wine region.