

2004 WILLAMETTE VALLEY PINOT NOIR LELAND VINEYARD

VINIFICATION

Appellation: Willamette Valley

Vineyards: Leland Vineyard

Clones: Pommard

Barrel Regime: 13 months in barrel;
100% French oak; 30% new wood

Harvest: October 2; 24.4% brix;
5.4g/L T.A.; 3.43pH

Bottling: November 18, 2005; 13.8% alc.
by vol; 5.9g/L T.A.; 3.43pH; 0.02 R.S.



WINEMAKER TASTING NOTES

Black cherry fruit, clove and cola notes on the nose with an earthy toastiness that leans towards sandalwood; sweet-tart flavors of currants, cherries and cranberries with bright acidity on the palate, and a fruit forward blackberry essence that stands up to the firm mouth coating tannins.

Drink from 2006 through 2015.

Gary Horner

WINE HISTORY

Erath has contracted the entire Pinot Noir crop from the Leland Vineyard since 1987.

This well manicured 4 acre vineyard consistently produces a deep, complex, powerful, and age-worthy style of Pinot Noir. Located near Oregon City in the north Willamette Valley, owners Bruce & Ginny Weber planted the Pommard clone of Pinot Noir in their vineyard in 1982.

VINTAGE OVERVIEW

Despite a very small crop in 2004, fruit quality was stellar. Cool weather in June set a small crop with small grape clusters. July and August were quite warm and dry, with some late summer rains giving the vines a much needed drink. The growing season concluded in October under mostly sunny conditions yielding grapes with excellent concentration of complex fruit flavors. The finished wines have dazzling, bright acidity and lovely "fresh fruit" flavors with beautiful structure and balance.

ERATH VINEYARDS WINERY, DUNDEE, OREGON

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