

2005 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 6; 24.4% brix;
7.09 g/L T.A.; 3.25 pH

Bottling: September 5, 2005; 13% alc. by
vol; 5.7 g/L T.A.; 3.56 pH; 0.03 R.S.

ERATH

LELAND

willamette valley
PINOT NOIR 2005

WINEMAKER TASTING NOTES

Aromas of black cherry, anise and graham lead to toasted praline flavors that build with intensity and finish in a seemingly endless crescendo of dark fruits and food friendly acidity. Tannins finish soft, smooth and supple.

Drink from 2008 through 2018.

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 small crop in 2005, 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 and fall showers giving the vines a much needed drink. This growing season was longer and cooler than recent vintages, resulting in the development of ripe fruit flavors at lower potential alcohol levels making for a more balanced wine.

Furthermore, cooler ripening conditions helped preserve higher natural acidity contributing to the wine's overall freshness. 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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