

## 2011 Pinot Blanc



### Viticultural Data:

Vine Age: 9-19 years  
Yield: 2.5 tons/acre  
Harvest Sugars: 22.5 Brix

### Enological Data:

pH: 3.02  
Bottled: March 2012  
Cases Produced: 993

The Willamette Valley has a suitable climate for this delicate grape variety—enough sunlight and warmth for ripening and cooler night temperatures to retain varietal character. To preserve the freshness, it is whole-cluster pressed, and then fermented at very cool temperatures in small stainless steel tanks, which accentuates aromatics and enhances the richness and viscosity. The fruit is hand-harvested from select hillside vineyards in the northern Willamette Valley.

At the close of harvest 2011, many winegrowers breathed a sigh of relief. Feelings of déjà vu from 2010 were evident as the picking pushed even later into the season, making it one of Oregon's latest harvests on record. Yet, differences will mark them unique. Yields in 2011 were opposite of 2010, when production was down significantly due to poor fruit set and damage at harvest from migrating birds. This year, sunny weather brought good fruit-set and large compact clusters. The large crop had many growers thinning to one cluster per shoot. And the birds did not 'help' reduce yields as they did in 2010. Thus allowing normal yields compared to the dramatically reduced vintage in 2010. While the heat index shows a warmer vintage in 2011 than 2010, both were unusually cool compared to the long-term average. Most notable was when the heat came. This vintage brought the 'nice weather' late in the season allowing us to let the fruit hang 15 days longer for fantastic flavors and better pH and acid balance. Winemaker, Adam Campbell, comments on the lateness of the vintage, "a lot of whites came in the first part of November and due to the cold season I expected more herbal notes but surprisingly they came out of fermentation showing the classic stone fruit and tropical notes we expect." Reminding Oregon vintners, once again, those who held on patiently will be richly rewarded in the wines.

Completing the third leg of our trilogy, Pinot Blanc is true to our style of white wines; clean, crisp and focused on the fruit. While great ripeness is apparent in this wine, we strive to express the lean and racy characteristics of Pinot Blanc. This fruit is sourced from only Elk Cove Vineyards' Estate, Mount Richmond and Five Mountain vineyards. Please enjoy this wine selection from Elk Cove Vineyards.

### **Reviews**

*Bon Appetit Magazine (The Wine Insider's Guide Hall of Fame) ~ October 2012*

**8 Wines under \$20 - that you can actually find:** "A classy chardonnay substitute."