

ELK COVE VINEYARDS

2012 Riesling Estate



VINTAGE 2012 will go down as one of the finest in Oregon history in terms of quality of the raw materials. Mother Nature really smiled on us with not only a rain-free harvest season but perhaps more importantly with tiny berries and clusters. The small fruit allowed us to effortlessly and gently extract concentration and ripe tannins from the perfectly formed grapes.

According to owner/winemaker Adam Campbell "The wines from 2012 remind me and my folks of classic vintages like 1998 and 1994. Small clusters and berries give us an amazing skin-to-juice ratio, allowing us to be incredibly gentle through fermentation and still come up with powerful concentration and ripeness of fruit."

Early reviews of the 2012 vintage use descriptors like "Stunning", "Amazing" & "Epic" making Oregon winemakers giddy that 2012 could go down as the best vintage in our 50 year winemaking history.

VINEYARD: Our Riesling Estate is made from hand-picked fruit from three of our estate vineyards: Elk Cove Estate, Five Mountain and Windhill. Our Riesling vines are some of the oldest in Oregon, with our Estate and Windhill vines dating back to 1975. These older vines give us fruit with a delightful complexity not often seen in domestic Rieslings.

WINEMAKING: We have the perfect climate for this delicate cool weather white wine - there's enough sunlight and warmth for ripening, but our cool evenings help us retain the delicate varietal character. We whole-cluster press our Riesling grapes, then ferment the juice at very cool temperatures in small stainless steel tanks, producing an aromatic, crisp Riesling with a beautiful acid profile.

TASTING NOTES: Aromas of mandarin and peach, honeysuckle and cockleshell introduce a well structured palate of peppy Granny Smith apples and apricots. The fruit lingers on the smooth finish, complemented by subtle mint accents.

VITICULTURE & ENOLOGY:

Vine Age: 35-38 years

Yield: 4.15 tons/acre

Harvest Sugars: 20.7 brix

Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.

pH: 2.9

TA: 8.7

Alc: 12% v/v

Bottled Feb 2013

Cases Produced: 1,259

REVIEWS:

90 Points - *Wine Spectator* - December 15, 2014

"Dry, crisp and vital, with juicy pear and apple flavors at the core."
- H.S.

91 Points - *Wine Enthusiast Magazine* - June, 2014

"Bone dry, this succulent, citrus-soaked Riesling is a textural marvel."
- P.G.

Excellent! - *Great Northwest Wine* - August 17, 2014

"A sip brings in bright and dry flavors of a juicy Red Haven peach and lime zest, backed by minerality and baked apple." - A.P.