

ELK COVE

VINEYARDS

2013 Roosevelt



VINTAGE 2013 had both the merits and the challenges of our cool climate. Wet weather during bloom led to low yields, requiring minimal thinning. A warm, dry summer followed, with a long season ideal for developing delicate flavors and concentration.

Adam's mantra of great winemaking "starting in the vineyard" rang true – each day he checked multiple weather reports and walked the vineyards, tasting and testing juice for flavor development and brix. The goal: carefully time picking to avoid dilution, splitting and rot, while achieving optimum physiological ripeness. Although Tropical Storm Pabuk broke 100-year rainfall records in late September, it had a minimal effect on fruit quality with less than 1/3 of our fruit coming in that week.

We don't grow grapes here because it's easy, but because of the beautiful, complex flavors we get from our Pinot Noir, Pinot Gris and other cool-climate varieties. 2013 will likely be a year that gets mixed reviews, with comparisons to 2010 and 2011. Those in the know rely on these vintages for beautiful elegance, great freshness and amazing longevity.

VINEYARD: Roosevelt vineyard was planted in 1993 and has quickly become Elk Cove's most prized vineyard site. A four-acre high-density (2100 vines per acre) planting situated just south of the winery on Willakenzie soils, Roosevelt's south-facing hillside slopes to a steep precipice overlooking the magnificent Williams Canyon.

Roosevelt undergoes extensive pruning and cluster thinning to limit yields and maximize ripening to concentrate the fruit and is managed using completely organic practices. All of these elements combine to consistently produce one of Oregon's finest Pinot Noirs.

WINEMAKING: All of Elk Cove's delicate Pinot Noir fruit undergoes the same gentle handling through our gravity flow system. This allows us to achieve the elegance, texture and luscious quality that are the hallmarks of exquisite Pinot Noir.

This reserve level pinot noir is produced exclusively from grapes from our Roosevelt Vineyard. The wine is fermented in 70% new oak and only the best barrels are selected to create what many consider Elk Cove's finest Pinot Noir.

TASTING NOTES: *Rich ruby red in color, this opulent wine opens with a densely layered nose of raspberries, currants, black tea, violets and dates. The palate that follows is a sumptuous layering of big, well integrated characters: marionberry and raspberry complemented by pithy cranberry and tea notes, all backed by silky, classy tannins to form an inviting, contemplative wine.*

VITICULTURE & ENOLOGY:

Vine Age: 21 years
Harvest Sugars: 23 brix
Vatting: Fermentation in small open top
steel fermentors.
10 months in French oak.
pH: 3.61
TA: 5.85
Alc: 13% v/v
Bottled Aug 2014
Cases Produced: 196 cases



Pinot Noir grapes at Elk Cove