

ELK COVE

VINEYARDS

2014 Five Mountain



VINTAGE 2014 in Oregon may be remembered as the vintage of a lifetime, one of those rare vintages, reminiscent of 1988 and 2002, when you have high quality and high quantity simultaneously. The tone for the season was set at bud break, which averaged two weeks early, a lead that held on through harvest. Growing conditions were mostly dry and warmer than normal resulting in a large number of small clusters that ripened evenly, giving us wines that are fruit focused, quite concentrated and amazingly fresh.

This year's warmer than average days and moderately cool nights created the ideal conditions that led to a faster rate of ripening due to less stress on the vines. Winemaker Adam Campbell notes "the amazing summer weather led to the lowest disease pressure I have ever seen, creating a harvest that was the stuff dreams are made of - little rain with gorgeous fruit coming in at an easy tempo for a relaxed and delightful crush".

As fruit came in with incredible evenness and extraordinary concentration, 2014 will likely be a show stopping vintage. We remain true to our goals as wine growers - looking to capture the beautiful, complex flavors that are the signature of Pinot Noir, Pinot Gris and other cool-climate varietals.

VINEYARD: Elk Cove Vineyards purchased Five Mountain Vineyard in 2005 after leasing the site for several years. Previously it was exclusively used in our Willamette Valley blend, but after taking full control of the vineyard we have found certain lots worthy of Single Vineyard status.

This historic vineyard was planted in 1978 by the Ponzi family. The original 4.2 acres of old vines are comprised of Pommard clone and the entire vineyard is set on a steep southeast slope in the Chehalem Mountains AVA. The site has a view of five volcanoes in the Cascade Range most widely seen from the Willamette Valley. This vineyard was an important element in the early Ponzi Reserve Pinots and has also been a Single Vineyard selection from a number of premier Oregon wineries over the years.

Five Mountain is now sustainably farmed by Elk Cove Vineyards and comprises a total of 30 acres including the original old vine Pommard Pinot Noir, younger Dijon Pinot Noir, Pinot Gris, Pinot Blanc, Muscat, Gewurztraminer and Riesling.

WINEMAKING: Fruit from Five Mountain is fermented in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in 40% new French oak barrels. After 10 months of aging, only the barrels that are most representative of the Five Mountain profile are carefully blended to create a big, luscious Oregon Pinot Noir.

VITICULTURE & ENOLOGY:

Vine Age: 17-36 years
Harvest Sugars: 23.8 brix
Vatting: Fermentation in small open top
steel fermentors.
10 months in French oak.
pH: 3.53
TA: 5.8
Alc: 13.5% v/v
Bottled July 2015
Cases Produced: 770

REVIEWS:

93 Points - *Robert Parker's Wine Advocate (June, 2016)*

"a very well-defined bouquet with real mineralité coming through. This is extremely well-focused. The palate is medium-bodied with crisp acidity, real tension and vigor with fine tannin, dark cherry and red plum fruit leading to a nicely poised, Volnay-like finish that is pure class. This comes highly recommended." - N. M.

92 Points - *James Suckling (November 2, 2016)*

91 Points - *Wine Enthusiast (December 1, 2016)*