

ELK COVE

VINEYARDS

2014 Roosevelt



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 varieties.

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.

VITICULTURE & ENOLOGY:

Vine Age: 21 years
Harvest Sugars: 25 brix
Vatting: Fermentation in small open top
steel fermentors.
10 months in French oak.
pH: 3.69
TA: 5.7
Alc: 14% v/v
Bottled Aug 2015
Cases Produced: 319 cases

REVIEWS:

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

"a complex bouquet with scents of lavender and potpourri infusing the black fruit. The palate is silky smooth on the entry with supple tannin, gorgeous red cherry and blackberry fruit mixed with white pepper, clove and bay leaf. It gently fans out to a very convincing finish that neatly disguises the new oak" - N.M.

93 Points - *Wine Spectator Insider (November 23, 2016)*

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

94 Points & Editors' Choice - *Wine Enthusiast (December 1, 2016)*