

ELK COVE VINEYARDS

2014 Ultima



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: To create Ultima, we choose the most perfectly ripe, aromatic grapes fruit from our estate vineyards, primarily Riesling. We freeze the fruit prior to pressing to emulate the ice-wines produced in regions where fruit freezes on the vine.

WINEMAKING: To produce the Ultima, we press the grapes while frozen, which leaves a portion of the water from the grapes behind. This concentrates the fruit's sweetness as well as all other flavors and aromatic compounds. The juice is then slow fermented in chilled tanks to protect the lovely honey and floral qualities that make Ultima a prized dessert wine.

VITICULTURE & ENOLOGY:

Vine Age: 7/32/42 years
Harvest Sugars: 40.1 brix
Vatting: Whole-cluster pressed frozen grapes cold fermented in small stainless steel tanks.
pH: 3.36
TA: 7.95
Alc: 8% v/v
Bottled Feb 15, 2015
Cases Produced: 385



Riesling grapes at Elk Cove