

ELK COVE VINEYARDS

2015 Goodrich Chardonnay



VINTAGE 2015 brought ideal conditions, leading to generous yields and exceptionally concentrated fruit. An early spring and clear weather led to a solid bloom that was three weeks early. Thinning is such an important tool for us to influence the course of ripening, and due to large initial cropsets, one we fully utilized in 2015. We thinned in early summer at our higher elevation sites, but waited until veraison to thin our lower elevation sites to slow down ripening and add “hang-time,” an important factor in the development of complex flavors in Pinot Noir.

Harvest 2015 was the earliest on record for the Northern Willamette Valley and we were a little stunned when our first fruit hit the crushpad on September 8th. Autumn brought relief from the heat with mild evenings and cool rainless nights that allowed for slow, even ripening. We harvested fruit that was absolutely pristine and perfectly ripe, at a gradual pace that allowed us to give our full attention to each block.

We are hopeful that 2015 is equally as good as the spectacular 2012 and 2014 vintages, and early signs indicate just that, with the wines showing moderate alcohols, balanced acids and great concentration.

VINEYARD: Elk Cove Vineyards purchased Goodrich Vineyard in 2014. A 69 acre property planted with 21 acres of Pinot Noir and Chardonnay, Goodrich sits just outside the town of Yamhill, Oregon in the heart of the Yamhill-Carlton AVA.

Goodrich Vineyard was planted in 2007 with Chardonnay and Pinot Noir in high-density a format. The property boasts the exact same marine sediment (Willakenzie) soil as our Mount Richmond property and lies just a few miles from our Estate Vineyard in Gaston.

This young vineyard has great promise and we were so impressed by the quality of the fruit we decided to make a Single Vineyard Pinot Noir in our very first year of farming the site.

WINEMAKING: Our Chardonnay is hand picked then gently whole-cluster pressed to avoid bitterness. The juice is fermented in large puncheons and a mix of neutral and new oak barrels. We age in barrel for a full 12 months with some stirring on the lees after malolactic fermentation. This is our classic take on Chardonnay, one of the original varietals we planted in 1974 and grew for over 20 years. We’re happy to bring this varietal back to the Elk Cove family of wines.

TASTING NOTES: An inviting nose of lemon meringue pie, citrus blossom and beeswax leads into a bright, mouth-coating palate of juicy grapefruit, fresh lemongrass and mineral flint. Grippy tones of orange peel, clove and almond accompany the weighty finish.

VITICULTURE & ENOLOGY:

Vine Age: 9 years
Harvest Sugars: 19.5 brix
Vatting: Fermentation and aging in oak puncheons and barrels for 12 months.
pH: 3.28
TA: 5.7
Alc: 12.5% v/v
Bottled March 2018
Cases Produced: 376

REVIEWS:

91 Points - *Vinous* (February, 2017)

“Pale gold. Subtly oak-tinged tangerine, pear and honeydew aromas are complemented by gentle floral and ginger nuances. Smooth and focused in the mouth, offering juicy citrus and orchard fruit flavors that put on weight and pick up a spicy quality with air. Gently sweet and seamless in texture, showing bright closing cut and very good persistence.” - J.R.

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