

2006 Pinot Blanc



Viticultural Data:

Vine Age: 5-15 years
Yield: 3 tons/acre
Harvest Sugars: 23 Brix

Enological Data:

pH: 3.33
Bottled: April 2007
Cases Produced: 1,040

The Willamette Valley has a suitable climate for this delicate grape variety – enough sunlight and warmth for ripening and cooler night temperatures to retain varietal character. To preserve the freshness, it is whole-cluster pressed, and then fermented at very cool temperatures in small stainless steel tanks, which accentuates aromatics and enhances the richness and viscosity. The fruit is hand-harvested from select hillside vineyards in the northern Willamette Valley.

Vintage 2006 certainly has everyone offering up grand descriptions! “Everything ripened beautifully.” “This is a rarity.” “A warm, fully ripe vintage.” Fruit set was ideal with a mild Spring. Months that followed were warm and dry, with short-lived heat spikes and a few intermittent cooling rains in the fall, advancing fruit ripeness. Feelings abound in the valley that the 2006 vintage seems to be a combination of the 1999’s depth and the ripeness of 2003 (the only vintage warmer than 2006), but with better flavors and natural balance. And white wines will shine! Many quoting 2006 as a stellar year with typical cool climate acidity to balance that richness.

Now one of the core varieties for Elk Cove Vineyards, this is true to our style of white wines; clean, crisp and focused on the fruit. While great ripeness is apparent in this wine, lean and racy also describes the 2006 Pinot Blanc. This fruit is blended of, not only, both Elk Cove Vineyards’ Estate and Mount Richmond vineyards but also two other sites in the Willamette Valley, Meredith Mitchell in McMinnville and Tukwilla near Dundee. We hope you enjoy this wine selection from Elk Cove Vineyards, as we are proud to include it in our “family” of wines!

Reviews

90 Pts. EDITORS’ CHOICE ~ Wine Enthusiast ~ April 2008

“Supple, spicy and loaded with tangy stone fruits, this outstanding offering shows that Pinot Blanc can develop some pleasing fleshiness when handled well in Oregon....well-blended streaks of pear, apple, white peach and tangerine. The fruit is plush and nicely supported with crisp acids. A resonant spiciness carries the finish.” – P.G.

90 Pts. (February 2008 Wine of the Month!-Website) ~ Wine & Spirits ~ April 2008

“This spot-on blanc is as focused as a beam of light, with aromas of biscuits and quince. The fine, almost racy palate suggests apricot, firmed up by a fruit-skin grip. Pour with a bowl of gnocchi and wild mushrooms.” – P.C.