

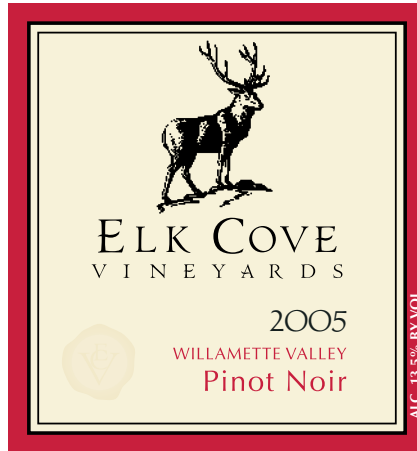
ELK COVE

VINEYARDS

2005 Pinot Noir Willamette Valley

All of Elk Cove's delicate Pinot Noir fruit undergoes the same meticulous vineyard management and gentle handling through our gravity flow system, thus achieving the elegance, texture and luscious quality that are the hallmarks of exquisite Pinot Noirs. From the early pioneering days to now, our Willamette Valley Pinot Noir has remained the foundation of Elk Cove Vineyards. This Pinot Noir is blended from several select vineyard sites comprised of Pommard and Dijon plant material and shows the softest, most approachable drinking style Elk Cove makes.

2005 was an interesting year, with one of the driest winters and wettest springs on record! And unlike recent vintages that brought warmer weather, early ripeness and higher alcohol, this year's harvest occurred later than most expected, resulting in cooler temperatures that will lead to lower alcohol levels, structured acidity and ideal flavor development. Vintage 2005 in the Willamette Valley will be a return to finesse and elegance, which has long characterized classic Oregon wines. Winemaker Adam Godlee Campbell states, "these are not the big block buster pinots of 2003. Instead they are pretty, food-friendly wines with great aging potential, showing a purity of fruit."



Viticultural Data:

Vine Age: 7-32 years
Yield: 1.9 tons/acre
Harvest Sugars: 21.5-24 Brix

Enological Data:

pH: 3.71
Bottled: September 2006
Cases Produced: 11,587

90 Points ~ *Wine Enthusiast* ~ April 2007

"Good winemaking is evident here. This is clean and fresh, with light, appealing flavors of berry, cola and chocolate-covered espresso bean. The wine has a smooth, silky texture, and feels substantial without being fat or hot. It is certainly ageworthy and it wouldn't surprise me if it lasted a decade or more. But tough to keep your hands off it right now." -- P.G.

Two Clusters ~ *Northwest Palate* ~ March/April 2007

"Gentle yet persistent scents of graham-spiced red fruits are layered with rose and cola accents. Juicy on the tongue, with hearty cherry and berry flavors backed by mouthwatering acidity, this lively wine offers plenty of punch...."

Hilton Head Food & Wine Festival ~ February 2007

Gold Medal

27751 N.W. Olson Rd. ~ Gaston, Oregon 97119 ~ (877) ELK-COVE
Fax: (503) 985-3525 ~ www.elkcove.com