

2008 Pinot Noir Rosé



Viticultural Data:

Vine Age: 16 years (avg. age)
Yield: 3 tons/acre
Harvest Sugars: 22.4 Brix

Enological Data:

pH: 3.32
Bottled: February 2009
Cases Produced: 1,160



Elk Cove Vineyards' reputation for producing clean, crisp, aromatic white wines continues with a Willamette Valley rosé included in our family of wines. Produced entirely from Pinot Noir, Oregon's flagship varietal, this is our interpretation of a "pink" wine! Our Pinot Noir fruit is hand-harvested very ripe from both young and old vines and gently whole bunch pressed with limited skin contact to give the wine an elegant rosé hue. It is then fermented cool in stainless steel tanks and finished dry.

There is a quiet kind of excitement in the Willamette Valley after harvest 2008. Phrases and clichés keep rolling on such as classic cool climate, vintage conditions that are only dreamt of, potential to show the best of what Oregon has to offer. Add to this, repeated references to perhaps one of Oregon's best vintages, 1999 and understandably many in the valley are smiling. Oregon's 2008 growing season started late, with bud break on average ten days to two weeks behind schedule and followed with a relatively cool growing season. Thoughts of the recent wet and cool harvest of 2007 had many aggressively thin vineyards to concentrate fruit and speed up ripening and ward off disease pressure. Yet as in 1999, a beautiful Oregon autumn saved the day! Fall was spectacular with sunny days and cold nights laying the foundation to produce extraordinary wines.

The 2008 Elk Cove Vineyards Pinot Noir Rosé is fragrant with white flowers and showing freshness with sweet, red strawberry fruit! Enjoy this crisp, light, simply refreshing wine all by itself on a bright sunny day or pair it with succulent shellfish or roast chicken. Bon appétit!

Reviews

Best Buy. ~ *The Statesman Journal* ~ March 2009

"Refreshing, bright flavors of fresh strawberry, wildflower, and a hint of mineral glide across your palate. This dry yet drinkable rose will complement a variety of fresh summer dishes..." – A. S.