



**Viticultural Data:**

Vine Age: 12-24 years  
Yield: 2 tons/acre average  
Harvest Sugars: 25 - 26 Brix

**Enological Data:**

pH: 3.67  
Bottled: August 2010  
12 Bottle  
Cases Produced: 192

2009 Pinot Noir Reserve  
~Old Style~



The finest Pinot Noirs ever produced at Elk Cove Vineyards may fall under our designation of Reserve. This label is held in the highest regard at Elk Cove and only used when a truly unique vintage and barrel blend warrant it! Truly making this a unique and rare bottling. Hand selected and blended from a select few vineyards, this eight-barrel lot was crafted to emulate an “Old Style” of winemaking using 80% whole-cluster fermentation. Half from La Boheme and half from

Mount Richmond vineyards, this style is crafted for further maturation but shows tangy spice and mushrooms on the palate in its youth. Only the finest French cooperage was used on this blend, consisting of 80% new oak and all 3-year air-dried, Burgundian coopered barrels.

2009 was a vintage of abundance. Ideal springtime weather led to a hot summer, which gave us a beautiful, uniform and potentially prolific crop. Warm temperatures at harvest time lulled some growers into picking late, at potentially high alcohols. The right decision, top winemakers agree, was to get the grapes in while they still had fresh flavors. As always, we showed our commitment to quality by thinning and green harvesting to achieve earlier ripening and better concentration of flavors. As winemaker, Adam Campbell, states “harvest went off without a hitch and we picked the grapes at a deliberate but frankly leisurely pace which allowed focusing on retained acidity.” So, vintage 2009 may be remembered as one of those rare combinations of excellent quality and quantity, with the wines showing flash.