

ELK COVE VINEYARDS



Viticultural Data:

Vine Age: 9 years
Yield: 1.75 tons/acre
Harvest Sugars: 23.5 Brix

Enological Data:

pH: 3.60
Bottled: August 2011
12 Bottle Cases
Produced: 352

2010 Pinot Noir Clay Court

Clay Court Vineyard is a beautiful picturesque site in the Parrot Mountain area of the Chehalem Mountains AVA. Purchased by Elk Cove Vineyards in 2009, this 15 acre vineyard was planted in 2001 to Dijon 115 & 777, as well as the historic Pommard clone of Pinot Noir. With gentle east-facing slopes and dark red Jory soils, Clay Court Vineyard is a great location for producing spicy Pinot Noir with concentrated red cherry fruit. Purchasing a vineyard with a proven track record of producing high quality Pinot Noir has allowed us to add a spicy red fruited element to our Willamette Valley Pinot Noir, as well as selectively choosing barrels to truly show off the potential of this amazing site with a Single Vineyard wine.

Vintage 2010 brings to mind some catchy phrases. The year of the birds – Hitchcock style, let ‘em hang and our favorite, and slogan for the vintage – “Hang ‘10”! Yes, harvest was later than normal. An exceptional cold, wet spring followed by what many seasoned producers recall as one of the shortest summers. However, 2010 was not the worst of years. The ‘attack of our feathered friends,’ whose almost unprecedented assault on valley fruit, also indicated nature’s signal that the fruit was ripe and grapes good indeed. Winemaker, Adam Campbell, comments in response to vintage nervousness, “you know, we have been doing this for almost 40 years, and it’s not the first time we’ve had slow ripening. We’re optimistic about it and we know exactly what to do.” Even science agrees. Climatologists show similarities to the great 2008 vintage; reporting lower yields, small berries and full flavor development at lower brix levels – all signs pointing to high quality wines with lower alcohols.

Reviews

93 Pts. - Year’s Best Pinot Noir ~ Wine & Spirits ~ April 2013

“Dark and plummy, this has an irresistible mélange of scents that ranges from pipe tobacco to flourless chocolate cake. There’s a dark and inviting purity of fruit to the palate that feels generous and sweet, the tannins informed by fruit rather than oak, giving the wine length and poise. For duck confit.”

93 Pts. - Top Oregon Wines ~ Wine Spectator ~ February 2013

“Light and sleek, with appealing raspberry, cherry and delicately meaty flavors, mingling effortlessly against a light veil of tannins as the finish lingers. Drink now through 2018.” – H.S.

90 Pts. ~ Stephen Tanzer’s International Wine Cellar ~ July/August 2012

“Juicy, incisive raspberry and bitter cherry flavors are complemented by notes of licorice and black tea, with a vanilla nuance adding sweetness. Finishes with very good energy and lift, leaving spice and anise notes behind.” — J.R.