

2011 Pinot Noir Clay Court



Viticultural Data:

Vine Age: 10 years
Yield: 1.75 tons/acre
Harvest Sugars: 23 Brix

Enological Data:

pH: 3.36
Bottled: August 2012
12 Bottle Cases
Produced: 398

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.

At the close of harvest 2011, many winegrowers breathed a sigh of relief. Feelings of déjà vu from 2010 were evident as the picking pushed even later into the season, making it one of Oregon's latest harvests on record. Yet, differences will mark them unique. Yields in 2011 were opposite of 2010, when production was down significantly due to poor fruit set and damage at harvest from migrating birds. This year, sunny weather brought good fruit-set and large compact clusters. The large crop had many growers thinning to one cluster per shoot. And the birds did not 'help' reduce yields as they did in 2010. Thus allowing normal yields compared to the dramatically reduced vintage in 2010. While the heat index shows a warmer vintage in 2011 than 2010, most notable was when the heat came. This vintage brought the 'nice weather' late in the season allowing us to let the fruit hang 15 days longer for fantastic flavors and better pH and acid balance. Winemaker, Adam Campbell, comments, "the late and cool vintage really highlight why we choose to grow grapes on the viticultural edge. Extremely long hang time gave us wines with concentrated ripe fruit flavors, beautiful freshness and lower alcohol. These wines are why we love Oregon!" Reminding Oregon vintners, once again, those who held on patiently will be richly rewarded in the wines.

Reviews:

90 Points - Wine Spectator (December 15, 2013)

"Light, fresh and tangy, with lime and green apple accents to the red berry and coffee flavors, coming together on the transparent finish. Fine tannins. Best from 2015 through 2019."