



ELK COVE

VINEYARDS

2016 Pinot Noir Willamette Valley

VINTAGE 2016 was a year of unusual weather that led to beautiful fruit at lower than average yields. In spring, an early heat spike meant a very condensed time frame for bloom. This gave us smaller than average berries and clusters and set us on the path for our third early harvest in a row. Thankfully, summer weather was cooler than average, which slowed down ripening and allowed flavor development to catch up to sugar accumulation. Due to our small initial crop estimates, we held off thinning until the last minute to delay ripening and add “hang-time”, an important factor in the development of complex flavors.

We were a little stunned when our first fruit hit the crush-pad in the last days of August, setting a record for our earliest harvest in 40 years. September and October brought relief from the heat with mild evenings and cool nights that allowed for slow, even ripening. We picked fruit that was absolutely pristine and perfectly ripe, at a gradual pace that allowed us to give our full attention to each block and work shorter hours than in a typical harvest season.

We are optimistic that 2016 will be an outstanding vintage, reminiscent of 2012 and 2014, with wines that show great balance and concentration.

VINEYARD: Our Willamette Valley Pinot Noir is made with fruit from all five of our vineyard sites: Estate, Mount Richmond, Five Mountain, Clay Court and Windhill. We also purchase a small amount of select fruit from other producers who are longtime friends of Elk Cove. These sites are comprised of both Pomard and Dijon plant material, with multiple clones represented.

Because we draw from vineyards representing all three of the major Willamette Valley soil types, we are able to pick and choose for different flavor components to make the best possible blend each year for our Willamette Valley Pinot Noir. Some people call this making wine “spice rack” style, we usually just call it delicious. Our goal is the perfect version of what we believe a Willamette Valley Pinot should be : a wine with freshness of fruit, well-integrated alcohol, and great concentration of flavor.

WINEMAKING: To make our Willamette Valley Pinot Noir, fruit from each vineyard block is fermented separately in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in 20% new french oak barrels. After 10 months of aging in 20% new oak, the wine we choose for the Willamette Valley Pinot is carefully blended to produce the most approachable, well-balanced Pinot Noir we make.

TASTING NOTES: Blackberry and candied orange scents intertwine with notes of cinnamon and dark chocolate. A vibrant, juicy core of ripe dark cherry and Italian plum shows great freshness of fruit, leading into a long spicy finish of nutmeg, earth and black pepper.

VITICULTURE & ENOLOGY:

Vine Age: 5-42 years
Harvest Sugars: 23 brix
Vatting: Fermentation in small open top steel fermentors.
10 months in French oak
pH: 3.55
TA: 5.5
Alc: 13.5% v/v
Bottled August 2017
Cases Produced: 10,528



Pinot Noir grapes at Elk Cove

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