

# ELK COVE

## VINEYARDS

### 2017 Pinot Blanc



**VINTAGE 2017** was a classic Oregon vintage with plenty of sunny days and refreshingly cool nights. It was also the first year since our wines were 100% estate grown, created entirely from grapes we own and farm. We now have full control as we care for our vineyards and soils for generations to come. “Estate Grown” is now proudly displayed on each of our labels.

After three early harvests in a row, 2017 brought us back to what many consider “classic Oregon weather.” A wet, cool spring led to a late start to the growing season with an early June bloom. Dry, hot weather in July and August meant great ripening as we thinned clusters to protect quality. Worries of smoke taint during the Columbia Gorge fires proved unfounded in our area, but hazy skies slowed September ripening slightly.

We began bringing in fruit in mid-September, but were interrupted by rain a few times in late September and mid-October. With 40+ vintages under our belts and hillside vineyards at diverse elevations we were able to choose the right windows to pick beautifully ripe fruit from each block. Sometimes this meant pulling long hours: in fact October 9th was our biggest day on record, with 110 tons landing on the crush-pad. Expect ripe tannins, fully developed flavors and classic cool climate freshness in these 2017 vintage wines.

**VINEYARD:** The fruit for this Pinot Blanc is all hand-harvested from our own hillside vineyards, including our Five Mountain, Mount Richmond and Estate Vineyards.

**WINEMAKING:** The Willamette Valley has an ideal climate for Pinot Blanc, a delicate grape variety – enough sunlight and warmth for ripening, with cooler night temperatures that help retain varietal character. To preserve the freshness, our Pinot Blanc is whole-cluster pressed then fermented at very cool temperatures in small stainless steel tanks, all of which accentuates aromatics and enhances the richness and viscosity of the wine.

**TASTING NOTES:** Jumps from the glass with aromas of bright tangerine set off by slate, smooth river rock and a flash of honeysuckle. Ripe and mouth-watering, this wine is bursting with stone fruit and crisp Meyer lemon buffered by the creamy texture of meringue.

#### VITICULTURE & ENOLOGY:

Vine Age: 6-24 years  
Harvest Sugars: 21.5 brix  
Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.  
pH: 3.19  
TA: 5.8  
Alc: 13 % v/v  
Bottled Feb 2018  
Cases Produced: 3,000

#### REVIEWS:

**92 Points** - *Wine & Spirits Magazine (August, 2018)*

“A brisk pinot blanc, this leads with tart lemon notes and a pronounced whiff of minerals, as if chalk dust were rising from the glass. There’s marvelous tension between the wine’s green apple crispness and rounded texture, reined in by fine acidity. Exciting stuff for something on the green side, like scallops with arugula pesto.” - P.J.C.