

ELK COVE VINEYARDS

2018 Pinot Blanc



VINTAGE 2018's growing season started hot and dry through spring and summer, but relief was just around the corner. A hearty rain weeks before harvest and cool temperatures in September and October slowed ripening and gave the fruit additional hang-time. Harvest came late with small, intensely flavored berries with a high skin-to-juice ratio. After a slow start, the second half of harvest saw the simultaneous ripening of multiple blocks and a veritable “crush” in the fermentation hall. Once again, we were thankful for the added capacity of our 2013 cellar expansion and a crew of seasoned pros in the vineyard and the cellar.

These are wines of ample flavors and high maturity levels. The Pinot Noirs are bold and fruit-forward with higher than average tannins. In the white wines, expect more tropical fruit aromas in addition to the classic stone-fruit aromas. This is a great vintage for those who appreciate boldness in cool-climate varietals. 2018 wines are highly intriguing, their intense richness balanced by lifted tones, coming from a warm growing season that thankfully concluded in a cool autumn.

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: Very fresh with a bouquet of honeysuckle, grapefruit, lemon balm and fennel fronds. Juicy flavors of lemon, lime, and green pear bring forth a weighty palate that finishes with a grip of Earl Grey tea and chalky minerality.

VITICULTURE & ENOLOGY:

Vine Age: 7-25 years
Harvest Sugars: 23 brix
Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.
pH: 3.15
TA: 7.4
Alc: 13.5 % v/v
Bottled Feb 2018
Cases Produced: TBA

REVIEWS:

92 Points & Editors' Choice - *Wine Enthusiast* (October, 2019)

“Intense in juicy, succulent fruit, this opens with lovely botanical aromas and flavors of ripe lime, grapefruit and fresh apple. The flavors are layered and deep, lifted by refreshing minerality.” – P.G.

Trophy, Aromatic Whites Category - *Six Nations Wine Challenge* (October, 2019)