

ELK COVE VINEYARDS

2019 Pinot Blanc



VINTAGE 2019 required experience and courage. After 45 years, we often say there isn't a harvest we haven't seen, but 2019 was an odd one. After a warm May and a healthy, early fruit-set, the summer ended cool with no threat of the sunburn or hazy, smoky skies seen in recent years. We expected to pick in early September, but weeks of unseasonably cool weather took us by surprise. Rather rushing to pick too early, we waited patiently for concentrations and sugar levels to rise, confident that our vineyard practices would protect the fruit.

According to Winemaker/Owner Adam Campbell "You pick your moments. If you're 100% estate grown and you have impeccable timing - you can grow fantastic fruit in any year. It took months of preparation in the vineyard, and some very long days during crush, but we had a great crew in 2019 and managed to get sugar levels right where we want them."

Our goal is a minimum 100 days from bloom to harvest; 2019 saw hang times as long as 125 days in some blocks. Expect wines with a big ripe core of concentrated fruit and a bright, fresh profile.

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: White peach, honeydew melon and kaffir lime on the nose leads to a crisp, bright palate of green apple and lemon peel, juicy and rich with a chalky minerality and hints of cardamom spice

VITICULTURE & ENOLOGY:

Vine Age: 8-26 years

Harvest Sugars: 22 brix

Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.

pH: 3.24

TA: 5.6

Alc: 13 % v/v

Bottled Feb 2020

Cases Produced: 1861



Pinot Blanc grapes at Elk Cove

27751 NW Olson Rd. Gaston OR 97119 * 877-ELK-COVE
www.elkcove.com