



ELK COVE

VINEYARDS

2018 Mount Richmond

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: Mount Richmond Vineyard sits on Willakenzie soils in the heart of the Yamhill Carlton AVA. The site was purchased in 1996 as a partnership between winemaker Adam Campbell, his wife Carrie, and Elk Cove founders Pat and Joe Campbell.

The motivation for planting Mount Richmond was to emulate the wine quality from sites such as our esteemed Roosevelt vineyard. The vineyard now holds the honor as the largest vineyard holding of Elk Cove, totaling over 150 planted acres.

Mount Richmond sits at 300-500 feet elevation, lower than the vineyards planted at the winery, which allows for earlier ripening. Planted in a high-density format (2100 vines/acre), similar to Roosevelt, Mount Richmond sits in rolling hills just outside the town of Yamhill just East of the Coast Range Mountains. In addition to the old vine Pommard selection, planted from select cuttings off of Roosevelt Vineyard, the blend now also includes equal parts of Dijon clones 115 and 777.

WINEMAKING: Fruit from Mount Richmond is fermented in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in french oak barrels. After 10 months of aging in barrels, only the barrels that are most representative of the Mount Richmond profile are carefully blended to create a big, luscious Oregon Pinot Noir.

TASTING NOTES: Deep and brooding with aromas of dark chocolate and ripe Italian plum, its dusty tannins lend structure to lush black currant and blackberry compote flavors. Finishes earthy with dried fig, black tea and pinesap.

VITICULTURE & ENOLOGY:

Vine Age: 3-16 years
Harvest Sugars: 23.5 brix
Vatting: Fermentation in small open top steel fermentors. 10 months in 31% new French oak.
pH: 3.59
TA: 6.1
Alc: 13.5 v/v
Bottled July 2019
Cases Produced: 991

REVIEWS:

93 Points - *Vinous* (August, 2020)

“Powerful, smoke- and spice-tinged cherry and blueberry qualities on the nose, along with building floral and vanilla nuances...” – J.R.

95 Points - *Anthony Dias Blue* (May, 2020)

93 Points - *James Suckling* (January, 2020)

92 Points - *Wine Enthusiast* (August, 2020)