



ELK COVE

VINEYARDS

2019 Pinot Gris

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: Our Pinot Gris is hand-harvested from our hillside vineyards in the northern Willamette Valley. Pinot Gris has long been a focus at Elk Cove - our Winery Estate Vineyard boasts some of the oldest Pinot Gris vines in Oregon, dating back to 1985. Three of our other estate vineyard sites are also planted with Pinot Gris, including 50 acres on steep sloped Mount Richmond Vineyard in the Yamhill-Carlton AVA. Planted in a high-density format, all our Pinot Gris undergoes shoot and crop thinning for low yields to maximize quality and concentration.

WINEMAKING: The Willamette Valley has the perfect climate for this delicate cool weather white wine. We have enough sunlight and warmth for ripening, but our cool evenings help retain varietal character and prevent over-ripening. We whole-cluster press our pinot gris grapes, then ferment the juice at very cool temperatures in small stainless steel tanks. This gentle treatment protects the aromatic qualities and enhances the natural richness of the Pinot Gris grapes, creating our most popular white wine.

TASTING NOTES: With ripe pear, honey and citrus on the nose, this wine opens lush and juicy with white peach, lemon curd and honeydew melon leading to an elegant finish of lemongrass and slate.

VITICULTURE & ENOLOGY:

Vine Age: 4-34 years

Harvest Sugars: 22 brix

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

pH: TBA

TA: TBA

Alc: 13% v/v

Bottled: Feb 2020

Cases Produced: TBA

REVIEWS:

92 Points & Editors Choice - *Wine Enthusiast (August, 2020)*

"Adam Campbell's Pinot Gris is one of Oregon's best, year in and year out. A lush and vivid mixture of grapefruit, lemon curd and candied orange peel, this new vintage both surprises and delights. Such complexity is rare in a grape mostly centered around apple and pear flavors—both are here, but in a back seat role. This unique mix is deliciously irresistible." —P.G

91 Points - *Tasting Panel Magazine (June, 2020)*