



ELK COVE

VINEYARDS

2020 Pinot Noir Rosé

VINTAGE 2020 was a challenging vintage with nicely concentrated wines. The COVID-19 outbreak brought labor and safety challenges that we overcame in step with increased seasonal demands in the vineyard and cellar. Luckily our vines are 6 feet apart and well suited for social-distancing, but creative solutions saved the day – we even recruited our sales team for our harvest crew.

Cool, wet conditions in spring led to a 25% lighter than average fruit set with small clusters and berries, ideal conditions for flavor intensity. Summer brought steady heat and cool nights, increasing our expectations for a fantastic vintage across the board here in the Willamette Valley. Then, in August and September, Oregon experienced one of its worst wildfire seasons in history, bringing with it worries of smoke-affected fruit. Ripening slowed until the winds shifted eastward and the skies cleared in mid-September.

The silver lining for Elk Cove is that our vines are located in the northwest corner of the Willamette Valley, where smoke effects were minimal. We will not release any wines that exhibit smoke taint, and have aggressively tested for it. We sent a great many samples to the laboratory in 2020. We're confident that we made some fantastic wines from intensely concentrated fruit.

VINEYARD: The fruit for this all Pinot Noir Rosé is hand-harvested from our estate vineyard sites in the Willamette Valley. For the Rosé, we choose both young and old vines from higher elevation vineyards on their own rootstock. These give us full aromatic and flavor development as well as great freshness of fruit within a framework of lower alcohol.

WINEMAKING: Pinot Noir fruit for our Rosé is hand-harvested very ripe and gently whole bunch pressed with limited skin crushing, which makes virtually a "white Pinot Noir". The wine is fermented cool in stainless steel tanks. Then carefully selected lots of fermented red Pinot Noir juice is blended back for color and texture. Our Pinot Noir Rosé is finished completely dry.

TASTING NOTES: Fresh cut watermelon, grapefruit and white flower on the nose introduce this juicy, full wine with a palate of ripe, red grapefruit and faint notes of kiwi and fennel bulb.

VITICULTURE & ENOLOGY:

Vine Age: 6-46 years

Harvest Sugars: 22.5 brix

Vatting: Free-run juice is cold fermented in stainless steel tanks. Select Pinot Noir juice added for texture & color.

pH: 3.22

TA: 6.1

Alc: 13 %

Bottled: Feb 2021

Cases Produced: 3900



Pinot Noir grapes at Elk Cove