

2008 Pinot Blanc



Viticultural Data:

Vine Age: 6-16 years
Yield: 3 tons/acre
Harvest Sugars: 21.5 Brix

Enological Data:

pH: 3.21
Bottled: April 2009
Cases Produced: 1,193

The Willamette Valley has a suitable climate for this delicate grape variety – enough sunlight and warmth for ripening and cooler night temperatures to retain varietal character. To preserve the freshness, it is whole-cluster pressed, and then fermented at very cool temperatures in small stainless steel tanks, which accentuates aromatics and enhances the richness and viscosity. The fruit is hand-harvested from select hillside vineyards in the northern Willamette Valley.

There is a quiet kind of excitement in the Willamette Valley after harvest 2008. Phrases and clichés keep rolling on such as classic cool climate, vintage conditions that are only dreamt of, potential to show the best of what Oregon has to offer. Add to this, repeated references to perhaps one of Oregon’s best vintages, 1999 and understandably many in the valley are smiling. Oregon’s 2008 growing season started late, with bud break on average ten days to two weeks behind schedule and followed with a relatively cool growing season. Thoughts of the recent wet and cool harvest of 2007 had many aggressively thin vineyards to concentrate fruit and speed up ripening and ward off disease pressure. Yet as in 1999, a beautiful Oregon autumn saved the day! Fall was spectacular with sunny days and cold nights laying the foundation to produce extraordinary wines.

Completing the third leg of our trilogy, Pinot Blanc is true to our style of white wines; clean, crisp and focused on the fruit. While great ripeness is apparent in this wine, lean and racy also describes the 2008 Pinot Blanc. This fruit is blended of, not only, both Elk Cove Vineyards’ Estate and Mount Richmond vineyards but also one other select site in the Willamette Valley, Tukwilla near Dundee. We hope you enjoy this wine selection from Elk Cove Vineyards.

Reviews

Excellent! ~ Wine Press Northwest ~ January 2010

“...a subtle nose of apple, starfruit, pineapple, orange zest, and lemon pepper...Serve alongside white fish or coq au vin.”

88 Pts. ~ Wine Enthusiast ~ December 2009

“Elk Cove’s Pinot Blanc is brings nicely defined flavors of melon, cucumber, lemon verbena and a bit of green pineapple. The balance is just right, and the flavors perfect for a wide range of seafood.” - P. G.

Highly Recommended! ~ Northwest Palate ~ October 2009

Value Picks ~ Oregon Wine Press ~ September 2009

“Tending toward the clean, lean side, flavors of zesty green apple and zingy licorice marry with flinty mineral to create a tart and tangy yet satisfying sipper that can go it solo or partner nicely with oysters on the halfshell.”