

2007 Pinot Noir Willamette Valley



All of Elk Cove's delicate Pinot Noir fruit undergoes the same meticulous vineyard management and gentle handling through our gravity flow system, thus achieving the elegance, texture and luscious quality that are the hallmarks of exquisite Pinot Noirs. From the early pioneering days to now, our Willamette Valley Pinot Noir has remained the foundation of Elk Cove Vineyards. This Pinot Noir is blended from several select vineyard sites comprised of Pommard and Dijon plant material and shows the softest, most approachable drinking style Elk Cove makes.

Vintage 2007 is one that will certainly be discussed. Some say it's a grower's year, where meticulous thinning, canopy management and spray routines helped the fruit left hanging on the vine. Others maintain this is a winemaker's year, where the most experienced and agile artists will be able to take the fruit given by Mother Nature and craft some outstanding wines. All agree that it brought some challenges, yet with the rain reminiscent of 2005 and much less than the last really rainy harvest of 1997, most in the valley know how to adapt; taking advantage of this year's attributes such as lower sugars (lower alcohols) and higher acids. We love the classic cool Oregon climate in this year, which should give us more finesse rather than extraction and possibly even better ageability. This vintage will have stellar wines, just perhaps with more variability.

Reviews

Robert Parker's Wine Advocate ~ October 2009

"...Medium ruby-colored, it offers up a pleasing perfume of smoke, spice box, cherry and cranberry. Easy going and elegant on the palate, this tasty, well balanced effort can be enjoyed over the next 6 years." – R.P.

Wine & Spirits 20th Annual Restaurant Poll ~ April 2009

In the "Most Popular Pinot Noirs of 2009" category, Elk Cove's 2007 Willamette Valley Pinot Noir ranked in the top 25.

Oregon Wine Awards ~ March 2009

Gold. "Consensus ~ Best in Class award."

Oregon Wine Press ~ November 2009

"Value Picks. Among Elk Cove's Pinots, this has a warm, round approachability that makes it immediately appealing. Well-balanced elements of fruit, acidity and youthful, yet unobtrusive tannins say you can consume now or keep a couple around for later."

Viticultural Data:

Vine Age: 6-34 years
Yield: 2.5 tons/acre
Harvest Sugars: 22.5-23.9 Brix

Enological Data:

pH: 3.78
Bottled: September 2008
Cases Produced: 19,750