



Viticultural Data:

Vine Age: 20 - 30 years
Yield: 2.5 tons/acre
Sugar at Pressing: 35.6 Brix

Enological Data:

pH: 3.30
Residual Sugar: 23 %
Bottled: April 2007
Cases Produced: 460 (12/375ml)

Elk Cove's Ultimas are our definition of dessert; opulence in a bottle. Having long ago established a "cult-like" status, Riesling remains the cornerstone of our new blend, simply called Ultima. The 2006 Ultima is comprised of 60% Riesling, 32% Gewurztraminer and 8% Muscat. While Riesling supplies the weight of this wine with fresh pear, apricot and honey notes the Gewurztraminer and Muscat add spiciness and aromatics, respectively. We often describe our Ultima as indulgent and decadent, yet they are always kept in balance with crisp acidity and freshness. Historically these wines only grow in beauty with age. Potential for this wine with cool cellaring is up to twenty years.

Reviews

2006 Ultima

88 Pts. ~ *The Wine Spectator* ~ February 2008

"Soft and very sweet, with pretty spice and pineapple flavors, lingering gently."
– H.S.

Gold Star! ~ *Santé Magazine* ~ January 2008

2004 Ultima

91 Pts. ~ *The Wine Spectator*

2000 Riesling Ultima

91 Pts. ~ *The Wine Spectator* ~ June 15, 2002

"Sweet, unctuous and yummy with honeyed apricot, floral and cream flavors, which echo beautifully on the silken finish. Drink now through 2006." – H.S.

1996 Riesling Ultima

94 Pts. ~ *The Wine Enthusiast*

"Deep burnished golden color. Moderately full bodied. Full acidity. Highly extracted. Citrus and honey. Distinctive aromas carry an earthy edge through the palate. A cool climate Germanic styled wine."

1994 Riesling Ultima

93 Pts. ~ *Wine & Spirits* ~ 1996

Named "One of the 50 Best Wines of the World"