

2011 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.

In 2011, sunny spring weather brought good fruit-set and large, compact clusters at Elk Cove. Both 2010 and 2011 were unusually cool compared to the long-term average, but 2011 found "nice weather" late in the season, allowing the fruit to hang for 15 additional days and develop fantastic flavors with great pH and acid balance in the wines. Even with multiple rounds of thinning, yields were up in 2011 because of the great fruit-set and lower migratory bird pressure.

Elk Cove owner/winemaker Adam Campbell explains: "In 2011 we were still bringing in white wine grapes early in November. I expected more herbal notes in the white wines due to the cool growing season, but surprisingly, the wines came out of fermentation showing the classic stone-fruit and tropical flavors we expect." Vintage 2011 reminded Oregon winegrowers, once again, that patience is often richly rewarded in the wines.

Reviews:

91 Points/Best Buy - Wine & Spirits (February 2014)

"Relatively lush for the coolness of the vintage, this velvety red leads with dark cherry scents gathered by a tarry earthiness. Its flavors stay dark and savory, the gripping tannins a touch furry, suggesting that it's packed with potential energy. A year in the cellar will give it further definition." – Patrick J. Comiskey

"Year's Best Pinot Noirs" - Wine & Spirits (April 2014)

Viticultural Data:

Vine Age: 10-38 years
Yield: 1.9 tons/acre
Harvest Sugars: 23 Brix

Enological Data:

pH: 3.47
Bottled: September 2012
12 Bottle
Cases Produced: 14,915