



Viticultural Data:

Vine Age: 36 years
Yield: 2.5 tons/acre
Harvest Sugars: 21.5 Brix

Enological Data:

pH: 3.01
Residual Sugar: 0.80%
Bottled: March 2012
Cases Produced: 800

2011 Riesling Estate

Riesling is alive and well in Oregon. And at Elk Cove Vineyards it remains an integral part of who we are. Elk Cove Vineyards has been producing luscious Rieslings since 1978. Our Rieslings are treated to the same meticulous vineyard maintenance and strict yield control as our incredible Pinot Noirs and Pinot Gris.

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.

The 'Estate' designation is from our oldest block of Riesling planted on the gentle slopes of the winery property. This wine highlights the quality that the old vine material can show from this noble grape in the Northern Willamette Valley. It shows a traditional bouquet of pear and apple overtones, with lean, mineral notes on the palate. A pretty wine now yet has enough fruit and balanced acidity to age a number of years with cool cellaring.

Reviews:

Bloomberg News (August 18, 2013)

“Elk Cove’s pinot noirs have an outstanding reputation, but I’m almost as impressed by their Estate riesling, which has plenty of aroma, fruit and spices, and at 12 percent alcohol is a wine I’d like to keep around for a couple of years to see if it develops into something even finer. Right now, if grilled salmon were on the plate, this riesling would be in the glass.”

- John Mariani, for Bloomberg News Muse

The Week ((September 20, 2013)

“...in a wine producing state that benefits from a cool climate, brisk, spicy, “elegantly knit” Rieslings are becoming the new norm. As a group, the local offerings ‘can compete with the world’s best’ – especially in the \$20 price range.”