

ELK COVE

VINEYARDS

2012 Pinot Noir Willamette Valley



VINTAGE 2012 will go down as one of the finest in Oregon history in terms of quality of the raw materials. Mother Nature really smiled on us with not only a rain-free harvest season but perhaps more importantly with tiny berries and clusters. The small fruit size allowed us to effortlessly and gently extract the concentrated fruit and ripe tannins of the perfectly ripe grapes.

According to owner/winemaker Adam Campbell “The wines from 2012 remind me and my folks of classic vintages like 1998 and 1994. Small clusters and berries give us an amazing skin-to-juice ratio, allowing us to be incredibly gentle through fermentation and still come up with powerful concentration and ripeness of fruit.”

Early reviews of the 2012 vintage use descriptors like “Stunning”, “Amazing” & “Epic” making Oregon winemakers giddy that 2012 could go down as the best vintage in our 50 year winemaking history.

VINEYARD: Our Willamette Valley Pinot Noir is made with fruit from all five of our vineyard sites: Estate, Mount Richmond, Five Mountain, Clay Court and Windhill. We also purchase a small amount of select fruit from other producers who are longtime friends of Elk Cove. These sites are comprised of both Pomard and Dijon plant material, with multiple clones represented.

Because we draw from vineyards representing all three of the major Willamette Valley soil types, we are able to pick and choose for different flavor components to make the best possible blend each year for our Willamette Valley Pinot Noir. Some people call this making wine “spice rack” style, we usually just call it delicious. Our goal is the perfect version of what we believe a Willamette Valley Pinot should be : a wine with freshness of fruit, well-integrated alcohol, and great concentration of flavor.

WINEMAKING: To make our Willamette Valley Pinot Noir, fruit from each vineyard block is fermented separately in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in 20% new french oak barrels. After 10 months of aging in 20% new oak, the wine we choose for the Willamette Valley Pinot is carefully blended to produce the most approachable, well-balanced Pinot Noir we make.

TASTING NOTES: *Brilliant ruby red in color with raspberry, rose and licorice on the nose. Silky and smooth in texture, this pinot is bursting with juicy cherry and cranberry on the palate with subtle notes of thyme and black pepper.*

VITICULTURE & ENOLOGY:

Vine Age: 3-39 years
Yield: 1.9 ton/acre
Harvest Sugars: 23 brix
Vatting: Fermentation in small open top steel fermentors.
10 months in French oak
pH: 3.54
TA: 5.6
Alc: 13.5% v/v
Bottled Sept 2013
Cases Produced: 17,300



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