

# ELK COVE

## VINEYARDS

### 2012 Five Mountain



**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 allowed us to effortlessly and gently extract concentration and ripe tannins from the perfectly formed 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:** Elk Cove Vineyards purchased Five Mountain Vineyard in 2005 after leasing the site for several years. Previously it was exclusively used in our Willamette Valley blend, but after taking full control of the vineyard we have found certain lots worthy of Single Vineyard status.

This historic vineyard was planted in 1978 by the Ponzi family. The original 4.2 acres of old vines are comprised of Pommard clone and the entire vineyard is set on a steep southeast slope in the Chehalem Mountains AVA. The site has a view of five volcanoes in the Cascade Range most widely seen from the Willamette Valley. This vineyard was an important element in the early Ponzi Reserve Pinots and has also been a Single Vineyard selection from a number of premier Oregon wineries over the years.

Five Mountain is now sustainably farmed by Elk Cove Vineyards and comprises a total of 30 acres including the original old vine Pommard Pinot Noir, younger Dijon Pinot Noir, Pinot Gris, Pinot Blanc, Muscat, Gewurztraminer and Riesling.

**WINEMAKING:** Fruit from Five Mountain is fermented in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in 40% new French oak barrels. After 10 months of aging, only the barrels that are most representative of the Five Mountain profile are carefully blended to create a big, luscious Oregon Pinot Noir.

**TASTING NOTES:** *With dried roses, freshly tilled garden earth and brambleberries on the nose, this deep red wine opens with wild blackberry, huckleberries and an almost meaty, savory spice. Sturdy and rich with black fruit tannins on the finish.*

#### VITICULTURE & ENOLOGY:

Vine Age: 33 years  
Yield: 1.75 tons/acre  
Harvest Sugars: 23.5 brix  
Vatting: Fermentation in small open top steel fermentors.  
10 months in French oak.  
pH: 3.45  
TA: 6.3  
Alc: 13.5% v/v  
Bottled Aug 2013  
Cases Produced: 532



*Pinot Noir grapes at Elk Cove*

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