



ELK COVE

VINEYARDS

2012 Mount Richmond

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: Mount Richmond Vineyard sits on Willakenzie soils in the heart of the Yamhill Carlton AVA. The site was purchased in 1996 as a partnership between winemaker Adam Campbell, his wife Carrie, and Elk Cove founders Pat and Joe Campbell.

The motivation for planting Mount Richmond was to emulate the wine quality from sites such as our esteemed Roosevelt vineyard. The vineyard now holds the honor as the largest vineyard holding of Elk Cove, totaling 105 planted acres.

Mount Richmond sits at 300-500 feet elevation, lower than the vineyards planted at the winery, which allows for earlier ripening. Planted in a high-density format (2100 vines/acre), similar to Roosevelt, Mount Richmond sits in rolling hills just outside the town of Yamhill just East of the Coast Range Mountains. In addition to the old vine pommard selection, planted from select cuttings off of Roosevelt Vineyard, the blend now also includes equal parts of Dijon clones 115 and 777.

WINEMAKING: Fruit from Mount Richmond is fermented in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in 50% new french oak barrels. After 10 months of aging in barrels, only the barrels that are most representative of the Mount Richmond profile are carefully blended to create a big, luscious Oregon Pinot Noir.

TASTING NOTES: *Aromas of candied plums, sarsaparilla and rose lead to a well-harmonized palate. This is a classic marine-sediment Pinot with dense, dark fruit that's also graceful and focused. A huge, intense wine with a solid structure of really ripe tannins, this wine keeps lingering long after each taste.*

VITICULTURE & ENOLOGY:

Vine Age: 16 years
Yield: 2 tons/acre
Harvest Sugars: 24 brix
Vatting: Fermentation in small open top steel fermentors.
10 months in French oak.
pH: 3.54
TA: 5.8
Alc: 14% v/v
Bottled Aug 2013
Cases Produced: 793

REVIEWS:

93 Points - *Wine Enthusiast* - June 2014
"Densely fruity, with baking spice and pie crust accents"



Pinot Noir grapes at Elk Cove

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