



ELK COVE

VINEYARDS

2012 Reserve

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: Our winemaking team considers barrels from all of our estate plantings to make our Reserve the very best Pinot Noir we can produce. In 2012, the final blend included barrels from Mount Richmond, Clay Court and Windhill Vineyards, as well as a barrel each from our esteemed Roosevelt and La Bohème blocks at the original Elk Cove Estate Vineyard.

WINEMAKING: We only make a Reserve in exceptional years, selecting less than 1% of the cellar to make the best wine we can imagine, balancing diverse components from our best vineyard blocks.

"In 2012 There were so many good options, and it was such a fun thing to be able to find a blend of both Clay Court and Mount Richmond, plus some Roosevelt and a little La Bohème for this 50% new oak wine." – Winemaker Adam Campbell

Our Reserve is both big and structured, designed to improve with cellaring for 20+ years.

TASTING NOTES: *Beautiful. With a classic pinot noir aroma of red-fruit and spice, this wine is brighter and fruitier than the 2008 Reserve with less overt tannins. A huge hit of sweet dark fruit with a lingering finish, this pinot has intense concentration from start to finish.*

VITICULTURE & ENOLOGY:

Vine Age: 11-19 years
Yield: 1.8 tons/acre
Harvest Sugars: 23.5 brix
Vatting: Fermentation in small open top steel fermentors.
10 months in French oak.
pH: 3.51
TA: 5.5
Alc: 13.5% v/v
Bottled Aug 2013
Cases Produced: 171



Pinot Noir grapes at Elk Cove