

# ELK COVE

## VINEYARDS

### 2013 Pinot Noir Willamette Valley



**VINTAGE 2013** had both the merits and the challenges of our cool climate. Wet weather during bloom led to low yields, requiring minimal thinning. A warm, dry summer followed, with a long season ideal for developing delicate flavors and concentration.

Adam's mantra of great winemaking "starting in the vineyard" rang true – each day he checked multiple weather reports and walked the vineyards, tasting and testing juice for flavor development and brix. The goal: carefully timed picking to avoid dilution, splitting and rot, while achieving optimum physiological ripe-ness. Although Tropical Storm Pabuk broke 100-year rainfall records in late September, it had a minimal effect on fruit quality with less than 1/3 of our fruit coming in that week.

We don't grow grapes here because it's easy, but because of the beautiful, complex flavors we get from our Pinot Noir, Pinot Gris and other cool-climate varieties. 2013 will likely be a year that gets mixed reviews, with comparisons to 2010 and 2011. Those in the know rely on these vintages for beautiful elegance, great freshness and amazing longevity.

**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 Pom-mard 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, punched down by hand twice daily, and barreled in 20% new French oak barrels. After 7 months of ageing, the wine we choose for the Willamette Valley Pinot Noir is carefully blended to produce the most approachable, well-balanced Pinot Noir we make.

**TASTING NOTES:** *Deep cherry red with juicy raspberry and red cherry on the nose. The palate is bursting with dark Bing cherries, ripe raspberries, baking spices and black plums. Elements of pepper, coffee and chocolate balance the intense fruit flavors while soft ripe tannins lend structure and a lengthy finish.*

#### VITICULTURE & ENOLOGY:

Vine Age: 4-40 years  
Yield: 2.0 ton/acre  
Harvest Sugars: 23 brix  
Vatting: Fermentation in small open top steel fermentors.  
10 months in French oak  
pH: 3.58  
TA: 5.25  
Alc: 13.5% v/v  
Bottled August 2014  
Cases Produced: 18,236

