

ELK COVE

VINEYARDS

2013 Clay Court



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: Clay Court sits atop a picturesque hillside in the Parrett Mountain zone of the Chehalem Mountains AVA. This 15 acre all-Pinot-Noir vineyard was planted in 2001 with the classic Pommard and modern Dijon 115 and 777 clones of Pinot Noir. Clay Court was purchased by Elk Cove in 2009 and is the home of founders Joe and Pat Campbell – and their beloved tennis court! With gentle east-facing slopes, dark red Jory clay soils, and a proven track-record for producing high-quality Pinot Noirs, Clay Court Vineyard was immediately a great addition to Elk Cove's estate vineyards.

WINEMAKING: All of Elk Cove's delicate Pinot Noir fruit undergoes the same gentle handling through our gravity flow system. This allows us to achieve the elegance, texture and luscious quality that are the hallmarks of exquisite Pinot Noir. Clay Court Pinot Noir fruit is fermented in small, temperature controlled steel tanks, hand punched down twice daily then aged for ten months in 40% new French oak. Our winemaking team then carefully blends the barrels most representative of the spicy flavors and concentrated red cherry fruit that characterizes this vineyard.

TASTING NOTES: *A bright ruby gem, Clay Court shows cinnamon and saddle leather with sweet almond, spring blossoms and strawberry-rhubarb pie. Characteristics of volcanic Jory soil ring true in the palate of sweet tobacco, white pepper and raspberry compote with hints of prune and leather. Elegant tannins play with slight tension, ending in a pinnacle of grace.*

VITICULTURE & ENOLOGY:

Vine Age: 12 years
Yield: 2.9 tons/acre
Harvest Sugars: 22.5 brix
Vatting: Fermentation in small open top steel fermentors.
10 months in French oak.
pH: 3.5
TA: 5.5
Alc: 13% v/v
Bottled Aug 2014
Cases Produced: 354.5

