

# ELK COVE VINEYARDS

## 2013 Pinot Gris



**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.

Then Tropical Storm Pabuk approached in late September. Winegrowers scrambled to get early fields picked, and braced for the storm that broke 100-year rainfall records. 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 time picking to avoid dilution, splitting and rot, while achieving optimum physiological ripeness.

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 varietals. 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 Pinot Gris is hand-harvested from select hillside vineyards in the northern Willamette Valley. Pinot Gris has long been a focus at Elk Cove - our Estate Vineyard boasts some of the oldest Pinot Gris vines in Oregon, dating back to 1985. Three of our other estate vineyard sites are also planted with Pinot Gris, including 50 acres on steep sloped Mount Richmond Vineyard in the Yamhill-Carlton AVA. Planted in a high-density format, all our Pinot Gris undergoes shoot and crop thinning for low yields to maximize quality and concentration.

**WINEMAKING:** The Willamette Valley has the perfect climate for this delicate cool weather white wine. We have enough sunlight and warmth for ripening, but our cool evenings help retain varietal character and prevent over-ripening. We whole-cluster press our pinot gris grapes, then ferment the juice at very cool temperatures in small stainless steel tanks. This gentle treatment protects the aromatic qualities and enhances the natural richness of the Pinot Gris grapes, creating our most popular white wine.

### VITICULTURE & ENOLOGY:

Vine Age: 3-28 years  
Yield: 2.5 tons/acre  
Harvest Sugars: 22.5 brix  
Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.  
pH: 3.12  
TA: 7.95  
Alc: 13 % v/v  
Bottled: Jan 2014  
Cases Produced: 17,000



*Pinot Gris grapes at Elk Cove*