

ELK COVE VINEYARDS

2013 Riesling Late Harvest



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 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: We only produce our Riesling Late Harvest in years when we can allow the fruit to ripen fully on the vine. In Oregon, this depends both on the timing of both harvest and the fall rains.

WINEMAKING: Our Late Harvest Riesling is made from very ripe fruit with 5-20% botrytis (noble rot) which adds an earthy honey character to the wine. The grapes are whole-cluster pressed and fermented at very cool temperatures in small stainless steel tanks to retain the freshness of the Riesling grapes. Some of the original sweetness is always retained in the final wine, without sacrificing structure and acidity.

VITICULTURE & ENOLOGY:

Vine Age: 3-20 years
Yield: 1.6 tons/acre
Harvest Sugars: 22.5 brix
Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.
pH: 2.98
TA: 11.18
IRF scale: Medium Sweet
Alc: 9% v/v
Bottled March 2014
Cases Produced: 200



Riesling grapes at Elk Cove