

ELK COVE VINEYARDS

2014 Goodrich Chardonnay



VINTAGE 2014 in Oregon may be remembered as the vintage of a lifetime, one of those rare vintages, reminiscent of 1988 and 2002, when you have high quality and high quantity simultaneously. The tone for the season was set at bud break, which averaged two weeks early, a lead that held on through harvest. Growing conditions were mostly dry and warmer than normal resulting in a large number of small clusters that ripened evenly, giving us wines that are fruit focused, quite concentrated and amazingly fresh.

This year's warmer than average days and moderately cool nights created the ideal conditions that led to a faster rate of ripening due to less stress on the vines. Winemaker Adam Campbell notes "the amazing summer weather led to the lowest disease pressure I have ever seen, creating a harvest that was the stuff dreams are made of - little rain with gorgeous fruit coming in at an easy tempo for a relaxed and delightful crush".

As fruit came in with incredible evenness and extraordinary concentration, 2014 will likely be a show stopping vintage. We remain true to our goals as wine growers - looking to capture the beautiful, complex flavors that are the signature of Pinot Noir, Pinot Gris and other cool-climate varietals.

VINEYARD: Elk Cove Vineyards purchased Goodrich Vineyard in 2014. A 69 acre property planted with 21 acres of Pinot Noir and Chardonnay, Goodrich sits just outside the town of Yamhill, Oregon in the heart of the Yamhill-Carlton AVA.

Goodrich Vineyard was planted in 2007 with Chardonnay and Pinot Noir in high-density a format. The property boasts the exact same marine sediment (Willakenzie) soil as our Mount Richmond property and lies just a few miles from our Estate Vineyard in Gaston.

This young vineyard has great promise and we were so impressed by the quality of the fruit we decided to make a Single Vineyard Pinot Noir in our very first year of farming the site.

WINEMAKING: Our Chardonnay is hand picked then gently whole-cluster pressed to avoid bitterness. The juice is fermented in large puncheons and a mix of neutral and new oak barrels. We age in barrel for a full 12 months with some stirring on the lees after malolactic fermentation. This is our classic take on Chardonnay, one of the original varietals we planted in 1974 and grew for over 20 years. We're happy to bring this varietal back to the Elk Cove family of wines.

VITICULTURE & ENOLOGY:

Vine Age: 8 years

Harvest Sugars: 22.5 brix

Vatting: Fermentation and aging in oak puncheons and barrels for 12 months.

pH: 3.33

TA: 6.45

Alc: 13% v/v

Bottled March 2016

REVIEWS:

91 Points - *Robert Parker's Wine Advocate (June, 2016)*

"a well-defined bouquet with impressive mineralité showing through despite the young age of vines. The palate is well-balanced with good weight in the mouth, notes of brioche and almond infusing the citrus fruit, with impressive weight and depth on the finish." - N.M.

91 Points - *Wine Spectator Insider (October, 2016)*

"Bright and lively, with appealing depth to the pear, green olive and lime flavors, finishing with presence and persistence." - H.S.

91 Points - *Wine Enthusiast (December, 2016)*