

ELK COVE VINEYARDS

2014 Goodrich



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 Road 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: Fruit from Goodrich is fermented in small, temperature controlled steel tanks with a portion of whole-cluster fruit, hand punched down twice daily, and barreled in 30% new French oak barrels. After 10 months of aging, only the barrels that are most representative of the Goodrich profile are carefully blended to create an elegant Oregon Pinot Noir.

VITICULTURE & ENOLOGY:

Vine Age: 7 years
Harvest Sugars: 24 brix
Vatting: Fermentation in small open top
steel fermentors.
10 months in French oak.
pH: 3.58
TA: 5.7
Alc: 13.5% v/v
Bottled Aug 2015



Pinot Noir grapes at Elk Cove

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