

ELK COVE

VINEYARDS

2014 Mount Richmond



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 varieties.

VINEYARD: Mount Richmond Vineyard sits on Willakenzie soils in the heart of the Yamhill Carlton AVA. The site was purchased in 1996 as a partnership between winemaker Adam Campbell, his wife Carrie, and Elk Cove founders Pat and Joe Campbell.

The motivation for planting Mount Richmond was to emulate the wine quality from sites such as our esteemed Roosevelt vineyard. The vineyard now holds the honor as the largest vineyard holding of Elk Cove, totaling 105 planted acres.

Mount Richmond sits at 300-500 feet elevation, lower than the vineyards planted at the winery, which allows for earlier ripening. Planted in a high-density format (2100 vines/acre), similar to Roosevelt, Mount Richmond sits in rolling hills just outside the town of Yamhill just East of the Coast Range Mountains. In addition to the old vine pomard selection, planted from select cuttings off of Roosevelt Vineyard, the blend now also includes equal parts of Dijon clones 115 and 777.

WINEMAKING: Fruit from Mount Richmond is fermented in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in 50% new french oak barrels. After 10 months of aging in barrels, only the barrels that are most representative of the Mount Richmond profile are carefully blended to create a big, luscious Oregon Pinot Noir.

TASTING NOTES: This lush wine opens with black currant, tobacco and dry coniferous forest on the nose. Black plums and ripe cherries lend fruit to a broad base of deep, dark flavors of black walnut, cocoa bean and leather. Savory with a full finish complemented by flecks of cracked peppercorn and baking spice.

VITICULTURE & ENOLOGY:

Vine Age: 5-19 years
Harvest Sugars: 24 brix
Vatting: Fermentation in small open top
steel fermentors.
10 months in French oak.
pH: 3.51
TA: 5.9
Alc: 14% v/v
Bottled Aug 2015
Cases Produced: 1,237

REVIEWS:

93 Points - *Wine Spectator (August, 2016)*

"Firm and focused, with powdery tannins surrounding a sleek core of guava-accented cherry, rose petal and spice flavors that glide into a long, vivid and mineral-marked finish. Has presence and elegance."
- H.S

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

93 Points - *James Suckling (November 2, 2016)*

92 Points & "Cellar Selection" - *Wine Enthusiast (August, 2016)*

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