

ELK COVE

VINEYARDS

2014 Pinot Blanc



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: The fruit for this Pinot Blanc is all hand-harvested from our own hillside vineyards, including our Five Mountain, Mount Richmond and Estate Vineyards.

WINEMAKING: The Willamette Valley has an ideal climate for Pinot Blanc, a delicate grape variety - enough sunlight and warmth for ripening, with cooler night temperatures that help retain varietal character. To preserve the freshness, our Pinot Blanc is whole-cluster pressed then fermented at very cool temperatures in small stainless steel tanks, all of which accentuates aromatics and enhances the richness and viscosity of the wine.

TASTING NOTES: Fresh notes of Bosc pear, cut hay and star anise lead into a broad palate of lemon curd, plum and rhubarb. A chalky minerality dances among the flavors and leads into a long-lingering and juicy finish.

VITICULTURE & ENOLOGY:

Vine Age: 4-21 years
Harvest Sugars: 22.5 brix
Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.
pH: 3.08
TA: 7
Alc: 13 % v/v
Bottled Feb 2015
Cases Produced: 2,548

REVIEWS:

91 Points: Editors' Choice - *Wine Enthusiast* (October, 2015)
"Harmonious and beautifully balanced, this brings intensity, depth and detail to its layered and ripe tree-fruit flavors. Added notes of lemon zest and a dollop of honey keep the interest level climbing." - P.G.



Pinot Blanc grapes at Elk Cove