

ELK COVE VINEYARDS

2014 Riesling Late Harvest



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 and held on through harvest. Growing conditions were mostly dry and warmer than normal resulting in a large number of small clusters that ripened evenly over the course of the summer, giving us wines that show as fruit focused, quite concentrated and with amazing freshness.

This year's warmer than average nights and moderate days created the ideal conditions that led to a faster rate of ripening due to less stress on the vines. This allowed the fruit to stay in harmony. In addition, notes Winemaker, Adam Campbell, "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, gorgeous fruit, and an easy tempo making for a relaxed and delightful crush". These prolonged warm days and moderately cool nights with low heat stress led to ideal ripening.

Fruit quality, harmony and balance were key factors in the 2014 growing season. 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: 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: 7-37 years
Harvest Sugars: 22.6 brix
Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.
pH: 2.91
TA: 8.7
IRF scale: Medium Sweet
Alc: 9% v/v
Bottled March 2015
Cases Produced: 201



Riesling grapes at Elk Cove