

ELK COVE VINEYARDS

2014 Rosé



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: The fruit for this all Pinot Noir Rosé is hand-harvested from select vineyard sites in the Willamette Valley. For the Rosé, we choose both young and old vines from higher elevation vineyards on their own rootstock. These give us the full flavor development and aromatics needed for a fresh white wine, within a framework of lower alcohol.

WINEMAKING: Pinot Noir fruit for our Rosé is hand-harvested very ripe and gently whole bunch pressed with limited skin crushing, which makes virtually a "white Pinot Noir". The wine is fermented cool in stainless steel tanks. Then carefully selected lots of fermented red Pinot Noir juice is blended back for color and texture. Our Pinot Noir Rosé is finished completely dry.

TASTING NOTES: Pink apricot in color. Strawberry, rose and freshly cut watermelon aromas greet you in the glass. A creamy texture on the palate with flavors of strawberry rhubarb pie, complemented by a thrill of sour cherries. Finishes with a grip of orange zest and delicate accents of clove and fig.

VITICULTURE & ENOLOGY:

Vine Age: 3-40 years

Harvest Sugars: 22.5 brix

Vatting: Free-run juice is cold fermented in stainless steel tanks. Select pinot noir juice added for texture & color.

pH: 3.15

TA: 6.15

Alc: 13 % v/v

Bottled: Jan 2015

Cases Produced: 4000



Pinot Noir grapes at Elk Cove

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