

ELK COVE

VINEYARDS

2015 Mount Richmond



VINTAGE 2015 brought ideal conditions, leading to generous yields and exceptionally concentrated fruit. An early spring and clear weather led to a solid bloom that was three weeks early. Thinning is such an important tool for us to influence the course of ripening, and due to large initial cropsets, one we fully utilized in 2015. We thinned in early summer at our higher elevation sites, but waited until veraison to thin our lower elevation sites to slow down ripening and add “hang-time,” an important factor in the development of complex flavors in Pinot Noir.

Harvest 2015 was the earliest on record for the Northern Willamette Valley and we were a little stunned when our first fruit hit the crushpad on September 8th. Autumn brought relief from the heat with mild evenings and cool rainless nights that allowed for slow, even ripening. We harvested fruit that was absolutely pristine and perfectly ripe, at a gradual pace that allowed us to give our full attention to each block.

We are hopeful that 2015 is equally as good as the spectacular 2012 and 2014 vintages, and early signs indicate just that, with the wines showing moderate alcohols, balanced acids and great concentration.

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 pommard 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: Brambly and brooding with aromas of plum tart and saddle leather that accompany hints of lavender. Lush flavors of blackberry compote, cassis and blueberry are tempered by dusty notes of cocoa nibs and refined tannins.

VITICULTURE & ENOLOGY:

Vine Age: 5-20 years
Harvest Sugars: 24 brix
Vatting: Fermentation in small open top steel fermentors.
10 months in French oak.
pH: 3.45
TA: 5.6
Alc: 13.5% v/v
Bottled July 2016
Cases Produced: 916

REVIEWS:

93 Points - *Robert Parker's Wine Advocate* (August 31, 2017)

“...an impressive mulberry, black cherry and red plum-laced nose with hints of anise, red roses and oolong tea. The palate reveals a solid backbone of grainy tannins and lively acid, supporting the generous fruit and paving the long, spicy finish.”-L.P.B.

91 Points and Cellar Selection - *Wine Enthusiast* (October, 2017)

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