

# ELK COVE

## VINEYARDS

### 2015 Pinot Blanc



**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:** 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:** A graceful nose of gooseberry, ginger and white pepper lead to an impeccably clean yet weighty palate. Juicy fruit tones of tropical mango and apple pie fill the glass, highlighted by notes of crisp green jalapeno and chalky slate. The finish lingers on with hints of ripe kiwi and sweet Meyer lemon.

#### VITICULTURE & ENOLOGY:

Vine Age: 5-22 years

Harvest Sugars: 23 brix

Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.

pH: 3.16

TA: 6.3

Alc: 13 % v/v

Bottled Feb 2015

Cases Produced: 1,997

#### REVIEWS:

**90 Points** - *Wine Enthusiast* (December 1, 2016)

“A quick impression of vitamin pill gives way to highlights of lemon oil and caramel apples. The flavors continue in a fruit-forward vein, with a mix of ripe peaches and cantaloupe. This is a wine to enjoy while in the first blush of its youth..” - P.G.