

ELK COVE

VINEYARDS

2015 Roosevelt



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: Roosevelt vineyard was planted in 1993 and has quickly become Elk Cove’s most prized vineyard site. A four-acre high-density (2100 vines per acre) planting situated just south of the winery on Willakenzie soils, Roosevelt’s south-facing hillside slopes to a steep precipice overlooking the magnificent Williams Canyon.

Roosevelt undergoes extensive pruning and cluster thinning to limit yields and maximize ripening to concentrate the fruit and is managed using completely organic practices. All of these elements combine to consistently produce one of Oregon’s finest Pinot Noirs.

WINEMAKING: All of Elk Cove’s delicate Pinot Noir fruit undergoes the same gentle handling through our gravity flow system. This allows us to achieve the elegance, texture and luscious quality that are the hallmarks of exquisite Pinot Noir.

This reserve level pinot noir is produced exclusively from grapes from our Roosevelt Vineyard. The wine is fermented in 53% new oak and only the best barrels are selected to create what many consider Elk Cove’s finest Pinot Noir.

TASTING NOTES: Rich, expansive aromatics of red raspberries and pomegranate greet with hints of lavender and black tea. A smooth, integrated palate provides brooding layers of Amarena cherry, Italian plum and black pepper. Silky tannins linger with a trace of spice and blood orange bitters on the finish.

VITICULTURE & ENOLOGY:

Vine Age: 22 years
Harvest Sugars: 24.5 brix
Vatting: Fermentation in small open top steel fermentors.
10 months in 53% new French oak.
pH: 3.51
TA: 6.3
Alc: 14% v/v
Bottled July 2016
Cases Produced: 400 cases

REVIEWS:

94+ Points - *Robert Parker’s Wine Advocate (August, 2017)*

“gorgeous notes of fresh cherries, rhubarb pie and violets with suggestions of bay leaves, forest floor, fungi and black tea. Medium-bodied, the palate offers a firm backbone of ripe, fine-grained tannins and plenty of freshness cutting through the intense flavors, finishing long and perfumed.” -L.P.B.

93 Points - *Vinous (January, 2018)*

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