

ELK COVE VINEYARDS

2016 Pinot Noir Rosé



VINTAGE 2016 was a year of unusual weather that led to beautiful fruit at lower than average yields. In spring, an early heat spike meant a very condensed time frame for bloom. This gave us smaller than average berries and clusters and set us on the path for our third early harvest in a row. Thankfully, summer weather was cooler than average, which slowed down ripening and allowed flavor development to catch up to sugar accumulation. Due to our small initial crop estimates, we held off thinning until the last minute to delay ripening and add “hang-time”, an important factor in the development of complex flavors.

We were a little stunned when our first fruit hit the crush-pad in the last days of August, setting a record for our earliest harvest in 40 years. September and October brought relief from the heat with mild evenings and cool nights that allowed for slow, even ripening. We picked fruit that was absolutely pristine and perfectly ripe, at a gradual pace that allowed us to give our full attention to each block and work shorter hours than in a typical harvest season.

We are hopeful that 2016 will be just as great 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 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: Glowing peach-cheek in color, this wine has a nose of clementine, jasmine, and candied ginger. The palate shows rainier cherry, spring nectarine with hints of sweet herbs and river rock. Texture is juicy with a nice weight and grip into the finish.

VITICULTURE & ENOLOGY:

Vine Age: 3-41 years

Harvest Sugars: TBA

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

pH: 3.25

TA: 6.0

Alc: 13.5 %

Bottled: Jan 2017

Cases Produced: TBA



Pinot Noir grapes at Elk Cove