

ELK COVE

VINEYARDS

2016 Ultima



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 optimistic that 2016 will be an outstanding vintage, reminiscent of 2012 and 2014, with wines that show great balance and concentration.

VINEYARD: To create Ultima, we choose the most perfectly ripe, aromatic grapes fruit from our estate vineyards, primarily Riesling. We freeze the fruit prior to pressing to emulate the ice-wines produced in regions where fruit freezes on the vine.

WINEMAKING: For our ultra-sweet Ultima wine, we press the grapes while frozen, which leaves a portion of the water from the grapes behind. This concentrates the fruit’s sweetness as well as all other flavors and aromatic compounds. The juice is then slow fermented in chilled tanks to protect the lovely honey and floral qualities that make Ultima a prized dessert wine.

VITICULTURE & ENOLOGY:

Vine Age: 8/33/43 years

Harvest Sugars: 40.1 brix

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

pH: 3.36

TA: 8.3

Alc: 10% v/v

Bottled March, 2017

Cases Produced: 406



Riesling grapes at Elk Cove