

# ELK COVE

## VINEYARDS

### 2017 Goodrich Chardonnay



**VINTAGE 2017** was a classic Oregon vintage with plenty of sunny days and refreshingly cool nights. It was also the first year since our wines were 100% estate grown, created entirely from grapes we own and farm. We now have full control as we care for our vineyards and soils for generations to come. “Estate Grown” is now proudly displayed on each of our labels.

After three early harvests in a row, 2017 brought us back to what many consider “classic Oregon weather.” A wet, cool spring led to a late start to the growing season with an early June bloom. Dry, hot weather in July and August meant great ripening as we thinned clusters to protect quality. Worries of smoke taint during the Columbia Gorge fires proved unfounded in our area, but hazy skies slowed September ripening slightly.

We began bringing in fruit in mid-September, but were interrupted by rain a few times in late September and mid-October. With 40+ vintages under our belts and hillside vineyards at diverse elevations we were able to choose the right windows to pick beautifully ripe fruit from each block. Sometimes this meant pulling long hours: in fact October 9th was our biggest day on record, with 110 tons landing on the crush-pad. Expect ripe tannins, fully developed flavors and classic cool climate freshness in these 2017 vintage wines.

**VINEYARD:** Elk Cove Vineyards purchased Goodrich Vineyard in 2014. A 69 acre property planted with 21 acres of Pinot Noir and Chardonnay, Goodrich sits just outside the town of Yamhill, Oregon in the heart of the Yamhill-Carlton AVA.

Goodrich Vineyard was planted in 2007 with Chardonnay and Pinot Noir in high-density a format. The property boasts the exact same marine sediment (Willakenzie) soil as our Mount Richmond property and lies just a few miles from our Estate Vineyard in Gaston.

This young vineyard has great promise and we were so impressed by the quality of the fruit we decided to make a Single Vineyard Pinot Noir in our very first year of farming the site.

**WINEMAKING:** Our Chardonnay is hand picked then gently whole-cluster pressed to avoid bitterness. The juice is fermented in large puncheons and a mix of neutral and new oak barrels. We age in barrel for a full 12 months with some stirring on the lees after malolactic fermentation. This is our classic take on Chardonnay, one of the original varietals we planted in 1974 and grew for over 20 years. We’re happy to bring this varietal back to the Elk Cove family of wines.

**TASTING NOTES:** Opening with aromas of brioche, white flower and honey, this wine leads with a bright, weighty palate of lemon curd, pear and fresh cut tarragon. Notes of caramel, wet stone and white pepper ease along the spicy finish.

#### VITICULTURE & ENOLOGY:

Vine Age: 12 years  
Harvest Sugars: 20.5 brix  
Vatting: Fermentation and aging in oak puncheons and barrels for 12 months.  
pH: 3.52  
TA: 5.0  
Alc: 12.5% v/v  
Bottled May 2019  
Cases Produced: 525

#### REVIEWS:

**91 Points** - *Wine Spectator* (November, 2019)

“Floral and elegantly festive, with pretty tropical fruit and pear notes, laced with honeysuckle details and lingering on a plush finish. Drink now.” - T. F.

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