



ELK COVE VINEYARDS

2018 Pinot Noir Rosé

VINTAGE 2018's growing season started hot and dry through spring and summer, but relief was just around the corner. A hearty rain weeks before harvest and cool temperatures in September and October slowed ripening and gave the fruit additional hang-time. Harvest came late with small, intensely flavored berries with a high skin-to-juice ratio. After a slow start, the second half of harvest saw the simultaneous ripening of multiple blocks and a veritable “crush” in the fermentation hall. Once again, we were thankful for the added capacity of our 2013 cellar expansion and a crew of seasoned pros in the vineyard and the cellar.

These are wines of ample flavors and high maturity levels. The Pinot Noirs are bold and fruit-forward with higher than average tannins. In the white wines, expect more tropical fruit aromas in addition to the classic stone-fruit aromas. This is a great vintage for those who appreciate boldness in cool-climate varietals. 2018 wines are highly intriguing, their intense richness balanced by lifted tones, coming from a warm growing season that thankfully concluded in a cool autumn.

VINEYARD: The fruit for this all Pinot Noir Rosé is hand-harvested from our estate 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.

VITICULTURE & ENOLOGY:

Vine Age: 5-44 years

Harvest Sugars: 2 brix

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

pH: 3.16

TA: 6.75

Alc: 13.5 %

Bottled: Jan/Feb 2018

Cases Produced: TBA



Pinot Noir grapes at Elk Cove