

ELK COVE VINEYARDS

2018 Pinot Blanc



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 Pinot Blanc is all hand-harvested from our own hillside vineyards, including our Five Mountain, Mount Richmond and Estate Vineyards.

WINEMAKING: The Willamette Valley has an ideal climate for Pinot Blanc, a delicate grape variety – enough sunlight and warmth for ripening, with cooler night temperatures that help retain varietal character. To preserve the freshness, our Pinot Blanc is whole-cluster pressed then fermented at very cool temperatures in small stainless steel tanks, all of which accentuates aromatics and enhances the richness and viscosity of the wine.

TASTING NOTES: Very fresh with a bouquet of honeysuckle, grapefruit, lemon balm and fennel fronds. Juicy flavors of lemon, lime, and green pear bring forth a weighty palate that finishes with a grip of Earl Grey tea and chalky minerality.

VITICULTURE & ENOLOGY:

Vine Age: 7-25 years
Harvest Sugars: 23 brix
Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.
pH: 3.15
TA: 7.4
Alc: 13.5 % v/v
Bottled Feb 2018
Cases Produced: TBA

REVIEWS:

Top 100 Wine 92 Points & Editors' Choice - Wine Enthusiast (October, 2019)

“Intense in juicy, succulent fruit, this opens with lovely botanical aromas and flavors of ripe lime, grapefruit and fresh apple. The flavors are layered and deep, lifted by refreshing minerality.” – P.G.

90 Points - Robert Parker (April, 2020)

Trophy, Aromatic Whites Category - Six Nations Wine Challenge (October, 2019)