

ELK COVE

VINEYARDS

2018 Five Mountain



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: Elk Cove Vineyards purchased Five Mountain Vineyard in 2005 after leasing the site for several years. Previously it was exclusively used in our Willamette Valley blend, but after taking full control of the vineyard we have found certain lots worthy of Single Vineyard status.

This historic vineyard was planted in 1978 by the Ponzi family. The original 4.2 acres of old vines are comprised of Pommard clone and the entire vineyard is set on a steep southeast slope in the Chehalem Mountains AVA. The site has a view of five volcanoes in the Cascade Range most widely seen from the Willamette Valley. This vineyard was an important element in the early Ponzi Reserve Pinots and has also been a Single Vineyard selection from a number of premier Oregon wineries over the years.

Five Mountain is now sustainably farmed by Elk Cove Vineyards and comprises a total of 30 acres including the original old vine Pommard Pinot Noir, younger Dijon Pinot Noir, Pinot Gris, Pinot Blanc, Muscat, Gewurztraminer and Riesling.

WINEMAKING: Fruit from Five Mountain is fermented in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in French oak barrels. After 10 months of aging, only the barrels that are most representative of the Five Mountain profile are carefully blended to create a rich, earthy Oregon Pinot Noir.

TASTING NOTES: Dense on the nose with huckleberry jam, cherry blossom, leather and vanilla, the palate is replete with blackberry and Italian plum with a savory, black tea finish.

VITICULTURE & ENOLOGY:

Vine Age: 11-41 years
Harvest Sugars: 24 brix
Vatting: Fermentation in small open top steel fermentors. 10 months in 32% new French oak.
pH: 3.54
TA: 5.85
Alc: 14% v/v
Bottled July 2019
Cases Produced: 748

REVIEWS:

92 Points - *Vinous* (August, 2020)

“Juicy and focused on the palate, offering bitter cherry and raspberry flavors that deepen and become sweeter as the wine opens up...” – J.R.

94 Points - *Anthony Dias Blue* (May, 2020)

91 Points - *James Suckling* (January, 2020)

91 Points - *Wine Enthusiast* (August, 2020)