

ELK COVE VINEYARDS

2017 Mount Richmond Brut



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: We chose our Mount Richmond Vineyard for this wine because the site is well suited to both Chardonnay and Pinot Noir. Mount Richmond Vineyard sits on Willakenzie soils in the heart of the Yamhill Carlton AVA. This site sits at 300-500 feet elevation, lower than the vineyards planted at the winery, which allows for earlier ripening. Fruit for this Brut sparkling wine was sourced from our young Chardonnay Vines at Mount Richmond East and older vines at Mount Richmond West.

WINEMAKING: Brut sparkling wines are often a traditional blend of Chardonnay and Pinot Noir finished in barrel for richness. Elk Cove was one of the first Oregon wineries to make a Brut sparkling wine in 1996.

Our Mount Richmond Brut is cool-fermented in neutral French oak puncheons using a traditional Champagne yeast. We put 40% of this wine through malolactic fermentation to lessen acidity and lend a creamy texture to the wine. Residual sugar 2.1 g/L.

TASTING NOTES: With a fine, persistent mousse, fresh aromatics of apple blossoms, honeydew melon and sourdough bread lead into an expansive and earthy palate of wild apples, lime peel and ginger.

VITICULTURE & ENOLOGY:

Varietal: 66% Pinot Noir/34% Chardonnay

Harvest Sugars: 19/20 brix

pH: 3.04

TA: 6.5

Tirage: 3 years

Elevage: Brut

Alc: 12.5% v/v

Cases Produced: 194



Mount Richmond Vineyard

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