



# ELK COVE

## VINEYARDS

### 2019 Mount Richmond

**VINTAGE 2019** required experience and courage. After 45 years, we often say there isn't a harvest we haven't seen, but 2019 was an odd one. After a warm May and a healthy, early fruit-set, the summer ended cool with no threat of the sunburn or hazy, smoky skies seen in recent years. We expected to pick in early September, but weeks of unseasonably cool weather took us by surprise. Rather rushing to pick too early, we waited patiently for concentrations and sugar levels to rise, confident that our vineyard practices would protect the fruit.

According to Winemaker/Owner Adam Campbell "You pick your moments. If you're 100% estate grown and you have impeccable timing - you can grow fantastic fruit in any year. It took months of preparation in the vineyard, and some very long days during crush, but we had a great crew in 2019 and managed to get sugar levels right where we want them."

Our goal is a minimum 100 days from bloom to harvest; 2019 saw hang times as long as 125 days in some blocks. Expect wines with a big ripe core of concentrated fruit and a bright, fresh profile.

**VINEYARD:** Mount Richmond Vineyard sits on Willakenzie soils in the heart of the Yamhill Carlton AVA. The site was purchased in 1996 as a partnership between winemaker Adam Campbell, his wife Carrie, and Elk Cove founders Pat and Joe Campbell.

The motivation for planting Mount Richmond was to emulate the wine quality from sites such as our esteemed Roosevelt vineyard. The vineyard now holds the honor as the largest vineyard holding of Elk Cove, totaling over 150 planted acres.

Mount Richmond sits at 300-500 feet elevation, lower than the vineyards planted at the winery, which allows for earlier ripening. Planted in a high-density format (2100 vines/acre), similar to Roosevelt, Mount Richmond sits in rolling hills just outside the town of Yamhill just East of the Coast Range Mountains. In addition to the old vine Pommard selection, planted from select cuttings off of Roosevelt Vineyard, the blend now also includes equal parts of Dijon clones 115 and 777.

**WINEMAKING:** Fruit from Mount Richmond is fermented in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in french oak barrels. After 10 months of aging in barrels, only the barrels that are most representative of the Mount Richmond profile are carefully blended to create a big, luscious Oregon Pinot Noir.

**TASTING NOTES:** Italian plum and blackberry bramble introduce this black-fruited wine with wafts of rose and croissant. The smooth, savory palate is replete with berry compote and black fig accompanied by powdered cocoa, nutmeg and cinnamon.

#### VITICULTURE & ENOLOGY:

Vine Age: 10-17 years  
Harvest Sugars: 24 brix  
Vatting: Fermentation in small open top steel fermentors. 10 months in 34% new French oak.  
pH: 3.64  
TA: 5.4  
Alc: 14 v/v  
Bottled July 2020  
Cases Produced: 709

#### REVIEWS:

**94 Points** - *Tasting Panel Magazine (June, 2021)*

**93 Points** - *James Suckling (July, 2021)*

"Aromas of cherries, plums, raspberries and vanilla bean with sweet spices. Medium-bodied with powdery tannins and lively acidity. Racy and textured. Long, flavorful finish." - J.S.