

ELK COVE

2021 Willamette Valley Pinot Noir Estate

VINTAGE 2021 was an outstanding year at Elk Cove. Cool weather during bloom and moderate temperatures during most of the growing season brought forth an ample harvest of intensely concentrated fruit.

The timing of weather events was key to our success in 2021. Rainfall during bloom raised expectations for a small, high-quality crop. Then a once-in-amillennium heat dome event brought worrying temperatures to the Pacific Northwest. This was thankfully during the most resilient stage of the growing season and our old vines survived without sign of serious stress or sunburn. Growth resumed normally once temperatures cooled with average heat from July through September bringing even ripening to the plentiful small, loose clusters. Our vines made it through the rain and the heat in fine condition with lots of variable sized berries, known as hens and chicks.

Harvest 2021 was not only of high quality but also surprisingly bountiful. Low levels of dehydration combined with the numerous small clusters and several acres of young vines coming into maturity meant a record tonnage for Elk Cove. For red Pinot Noirs, expect intense color and flavors bursting out of the glass, while white wines and rosés are fruit-forward with great acidity and balance.

VINEYARD: Our Willamette Valley Pinot Noir is made with 100% estate grown fruit from all six of our vineyard sites: The Winery Estate, Mount Richmond, Five Mountain, Clay Court, Goodrich and Windhill. These sites are comprised of both Pommard and Dijon plant material, with multiple clones represented.

Because we draw from vineyards representing all three of the major Willamette Valley soil types, we are able to pick and choose for different flavor components to make the best possible blend each year for our Willamette Valley Pinot Noir. Some people call this making wine "spice rack" style, we usually just call it delicious. Our goal is the perfect version of what we believe a Willamette Valley Pinot should be: a wine with freshness of fruit, well-integrated alcohol, and great concentration of flavor.

WINEMAKING: To make our Willamette Valley Pinot Noir, fruit from each vineyard block is fermented separately in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in french oak barrels. After 10 months of aging in French oak, the wine we choose for our Willamette Valley Pinot Noir is carefully blended to produce the most approachable, well-balanced Pinot Noir we make.

TASTING NOTES: Bright cherry and raspberry aromas complement notes of cinnamon and delicate violet, while the palate strikes a balance between juicy plum and boysenberry and complex, earthy cola and leather, finishing with chalky tannins and hints of crème brulée.

VITICULTURE & ENOLOGY:

Vine Age: 7-45 years Harvest Sugars: 23.5 brix Vatting: Fermentation in small open top steel fermentors. 10 months in French oak. PH: 3.52

TA: 5.5 Alc: 13.5% v/v Bottled August 2022 Cases Produced: 20,000



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