

# ELK COVE

## VINEYARDS

### 2021 Pinot Blanc



**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-a-millennium 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:** 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:** Pear, tangerine and ginger on the nose lead to a juicy, rounded palate of honeydew melon, green apple and Cara Cara orange with a throughline of river rock freshness.

#### VITICULTURE & ENOLOGY:

Vine Age: 6-28 years

Harvest Sugars: 23 brix

Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.

pH: 3.18

TA: 5.5

Alc: 13% v/v

Bottled Mar 2022

Cases Produced: 3230

#### REVIEWS:

**92 Points** - *Owen Bargreen (March, 2022)*

**90 Points** - *Wine Enthusiast (Aug/Sept Issue, 2022)*

**92 Points** - *The Tasting Panel (April, 2022)*

Fruit from estate hillside vineyards is whole-cluster pressed and cold-fermented in small, stainless-steel tanks. The freshness is apparent starting with a complex, voluptuous nose of green apple and just-squeezed oranges. Racy acidity works with hints of cashew, green tea, and pineapple. - *Publisher/Editor-in-Chief, Meridith May*