

ELK COVE VINEYARDS

2018 Blanc De Blancs



VINTAGE 2018 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 varieties. 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 Goodrich Vineyard in 2014. A 69 acre property planted with 21 acres of Pinot Noir and Chardonnay, Goodrich Road sits just outside the town of Yamhill, Oregon in the heart of the Yamhill-Carlton AVA.

Goodrich Vineyard was planted in 2007 with Chardonnay and Pinot Noir in high-density a format. The property boasts the exact same marine sediment (Willakenzie) soil as our Mount Richmond property and lies just a few miles from our Estate Vineyard in Gaston.

We were so impressed by the quality of the fruit from this young vineyard we decided to make a Single Vineyard Pinot Noir in our very first year of farming the site.

WINEMAKING: 100% CHARDONNAY

Blanc de Blancs translates to “white from whites” meaning it is a white wine made from white grapes, often Chardonnay. Blanc de Blancs are typically linear with bright, citrus flavors.

Our Goodrich Blanc de Blancs is cool-fermented in steel tanks using a traditional Champagne yeast to retain the bright freshness of a traditional Blanc de Blancs. Residual sugar 2.4 g/L 195 cases made.

TASTING NOTES: Pale gold with very small bubbles, the aromatics of dried apricot, shortbread and white flowers introduce a stony, opulent palate of pear, green apple and almond ending with honey and key lime pie on the zesty finish.

VITICULTURE & ENOLOGY:

Varietal: Chardonnay
Vine Age: 13 years
Harvest Sugars: 18.7 brix
pH: 3.12
TA: 7.4
Alc: 12.5% v/v
Cases Produced: 388



Chardonnay Grapes at Elk Cove