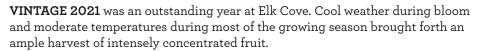


## 2021 Clay Court



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: Clay Court sits atop a picturesque hillside in the Parrett Mountain zone of the Chehalem Mountains AVA. This 15 acre all-Pinot-Noir vineyard was planted in 2001 with the classic Pommard and modern Dijon 115 and 777 clones of Pinot Noir. Clay Court was purchased by Elk Cove in 2009 and is the home of founders Joe and Pat Campbell – and their beloved tennis court! With gentle east-facing slopes, dark red Jory clay soils, and a proven track-record for producing high-quality Pinot Noirs, Clay Court Vineyard was immediately a great addition to Elk Cove's estate vineyards.

**WINEMAKING:** All of Elk Cove's delicate Pinot Noir fruit undergoes the same gentle handling through our gravity flow system. This allows us to achieve the elegance, texture and luscious quality that are the hallmarks of exquisite Pinot Noir.

Clay Court Pinot Noir fruit is fermented in small, temperature controlled steel tanks, hand punched down twice daily then aged for ten months in French oak. Our winemaking team then carefully blends the barrels most representative of the spicy flavors and concentrated red cherry fruit that characterizes this vineyard.



## VITICULTURE & ENOLOGY:

Vine Age: 20 years
Harvest Sugars: 24 brix
Vatting: Fermentation in small open top steel
fermentors. 10 months in 20% new French oak.
pH: 3.42

TA: 5.9 Alc: 13.5 v/v Bottled August 2022

## **REVIEWS:**

**2019 Clay Court - 92 Points** - Vinous (Feb., 2022)

**2018 Clay Court - 93 Points** - *Vinous (Aug. 2020)* 

2017 Clay Court - 92 Points - Wine Enthusiast (Oct, 2019)

"Made from Pommard and Dijon vines set atop Parrett Mountain, this is a spicy wine with pinpoint flavors of mountain berries, backed with juicy citrus. A finesse wine, stylish and deep, the details remain in sharp focus through a mineral-backed finish." – Paul Gregutt