



ELK COVE

VINEYARDS

2022 Pinot Blanc

In **VINTAGE 2022** Mother Nature kept us on our toes with unusual weather at each end of the growing season. A wet, cold spring led into a long, temperate summer followed by a very sunny fall that brought us much-needed ripening.

What a surprise to have snowfall on April 11th, our region's latest significant snow since 1942! Most of our vines had not yet leafed out and their tight woolly buds were well-protected. However, frost damage did mean a smaller crop at our Clay Court Vineyard. Other vineyard sites set a healthy crop, which we thinned heavily to increase intensity and encourage ripening. August and September were unseasonably warm, but the nights remained cool, helping us retain varietal character. Worries of late-season botrytis (rot) meant extra passes of hand-work in the vineyard pulling leaves to improve sunlight penetration and airflow. Thankfully, October welcomed a long string of sunny days and just exactly the hang-time and ripening we needed to bring grape sugar (brix) to ideal levels.

Harvest began in late September, with most fruit harvested during two very intense mid-October weeks. Many of our blocks achieved peak ripeness at the same time, so we are very thankful for our incredible crew for all of the early morning picking sessions in the vineyard and long days in the cellar. Expect complex, fruit-forward wines from this vintage.

VINEYARD: The fruit for this Pinot Blanc is all hand-harvested from our own estate-grown hillside vines at our Five Mountain and Mount Richmond 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.

VITICULTURE & ENOLOGY:

Vine Age: 7-29 years

Harvest Sugars: 22 brix

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

pH: 3.12

TA: 6.1

Alc: 13% v/v

Cases Produced: 4508

REVIEWS:

92 Points & Editors' Choice - *Wine Enthusiast* (December, 2023)

"The grapes used to make this dazzler were whole cluster-pressed and fermented in stainless steel. Peach and melon aromas are flanked by notes of honeysuckle and wet slate. Jittery acidity shines a spotlight on rich lemon butter, thyme and green tea flavors. This is one of the best Pinot Blancs I've had in a long time. Editors' Choice."

—Michael Alberty