

ELK COVE VINEYARDS

2022 Pinot Gris



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 leading into a very sunny fall that brought us much-needed ripening.

What a surprise to have snowfall on April 11th, our region's latest significant snowfall 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 air flow. 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: Our Pinot Gris is hand-harvested from our hillside vineyards in the northern Willamette Valley. Pinot Gris has long been a focus at Elk Cove - our Winery Estate Vineyard boasts some of the oldest Pinot Gris vines in Oregon, dating back to 1985. Three of our other estate vineyard sites are also planted with Pinot Gris, including 50 acres on steep sloped Mount Richmond Vineyard in the Yamhill-Carlton AVA. Planted in a high-density format, all our Pinot Gris undergoes shoot and crop thinning for low yields to maximize quality and concentration.

WINEMAKING: The Willamette Valley has the perfect climate for this delicate cool weather white wine. We have enough sunlight and warmth for ripening, but our cool evenings help retain varietal character and prevent over-ripening. We whole-cluster press our pinot gris grapes, then ferment the juice at very cool temperatures in small stainless steel tanks. This gentle treatment protects the aromatic qualities and enhances the natural richness of the Pinot Gris grapes, creating our most popular white wine.

TASTING NOTES: Nectarine, ginger and citrus peel aromatics lead to a synchronous palate that's rounded and full with fresh flavors of sliced peach complemented by a savory note of cantaloupe and prosciutto.

VITICULTURE & ENOLOGY:

Vine Age: 6-37

Harvest Sugars: 22.5

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

pH: 3.28

TA: 5.5

Alc: 13% v/v

Cases Produced: 23,900

REVIEWS:

91 Points - *Wine & Spirits Magazine (April, 2023)*

"Leading with a dramatically wheaty, nutty lees note, this is fresh and lifted on the palate. A crisp apple tang to its youthful flavors makes it lively and broad, for cress and poached whitefish." —Patrick J. Comiskey

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