

ELK COVE VINEYARDS

2022 Pinot Noir Rosé



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: The fruit for this all Pinot Noir Rosé is hand-harvested from our estate vineyard sites in the Willamette Valley. For the Rosé, we choose both young and old vines from higher elevation vineyards on their own rootstock. These give us full aromatic and flavor development as well as great freshness of fruit within a framework of lower alcohol.

WINEMAKING: Pinot Noir fruit for our Rosé is hand-harvested and gently whole bunch pressed with limited skin crushing, which makes virtually a "white Pinot Noir." The wine is fermented cool in stainless steel tanks. Then carefully selected lots of fermented red Pinot Noir juice is blended back for color and texture. Our Pinot Noir Rosé is finished completely dry.

VITICULTURE & ENOLOGY:

Vine Age: 7-48 years

Harvest Sugars: 22 brix

Vatting: Free-run juice is cold fermented in stainless steel tanks. Select Pinot Noir juice added for texture & color.

pH: 3.25

TA: 5.4

Alc: 13%

Cases Produced: 4000

Bottled: February 2023

REVIEWS:

92 Points & Best Buy - *Wine & Spirits Magazine (April, 2023)*

"If you could put strawberry blossoms into a bouquet you'd have a sense of how this pink bursts from the glass, bright, generous and expressive. Its flavors are round and juicy, exuberant with berry fruit that's as red as its assertive color. Delightful with chilled prawns." — *Patrick J. Comiskey*

Gold Medal - *Sunset Magazine (Spring, 2023)*