

ELK COVE

2022 Goodrich

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: 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 highdensity 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.

This young vineyard has great promise and we were so impressed by the quality of the fruit we decided to make a Single Vineyard Pinot Noir in our very first year of farming the site.

WINEMAKING: Fruit from Goodrich is fermented in small, temperature controlled steel tanks with a portion of whole-cluster fruit, hand punched down twice daily, and barreled in French oak barrels. After 10 months of aging, only the barrels that are most representative of the Goodrich profile are carefully blended to create an elegant Oregon Pinot Noir.

REVIEWS:

2021 Goodrich - 95 Points - Robert Parker's Wine Advocate (May, 2022)

"The 2021 Pinot Noir Goodrich was grown on marine sediment and made using 50% whole clusters. It has a medium ruby-purple color and layered aromas that disperse slowly from the glass: black cherries, prosciutto, aniseed, fir and Angostura bitters. The medium-bodied palate is savory and generous with concentrated, nuanced fruit, abundant, grainy tannins and loads of spicy accents that fan pleasurably across the finish. It's a great candidate for 7-10 years in the cellar." –Erin Brooks

2019 Goodrich - 94 Points - *Vinous (Feb*, 2022)

2018 Goodrich - 93 Points - Vinous (Aug, 2020)

2017 Goodrich - 94 Points - James Suckling (Nov, 2018)

VITICULTURE & ENOLOGY:

Vine Age: 15 years
Harvest Sugars: 24 brix
Vatting: Fermentation in small open top steel
fermentors. 10 months in 32% new French oak.
pH: 3.67
TA: 5.3
Alc: 14.2% v/v

Bottled Aug 2022

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