

ELK COVE VINEYARDS

2019 Blanc De Blancs



VINTAGE 2019 required experience and courage. After 45 years, we often say there isn't a harvest we haven't seen, but 2019 was an odd one. After a warm May and a healthy, early fruit-set, the summer ended cool with no threat of the sunburn or hazy, smoky skies seen in recent years. We expected to pick in early September, but weeks of unseasonably cool weather took us by surprise. Rather rushing to pick too early, we waited patiently for concentrations and sugar levels to rise, confident that our vineyard practices would protect the fruit.

According to Winemaker/Owner Adam Campbell "You pick your moments. If you're 100% estate grown and you have impeccable timing - you can grow fantastic fruit in any year. It took months of preparation in the vineyard, and some very long days during crush, but we had a great crew in 2019 and managed to get sugar levels right where we want them."

Our goal is a minimum 100 days from bloom to harvest; 2019 saw hang times as long as 125 days in some blocks. Expect wines with a big ripe core of concentrated fruit and a bright, fresh profile.

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 high-density 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.

We were so impressed by the quality of the fruit from this young vineyard we decided to make a Single Vineyard Pinot Noir in our very first year of farming the site.

WINEMAKING: 100% CHARDONNAY

Blanc de Blancs translates to "white from whites" meaning it is a white wine made from white grapes, often Chardonnay. Blanc de Blancs are typically linear with bright, citrus flavors.

Our Goodrich Blanc de Blancs is cool-fermented in steel tanks using a traditional Champagne yeast to retain the bright freshness of a traditional Blanc de Blancs.

TASTING NOTES: Bright and crisp with enticing aromas of apricot, honey and fresh brioche, this sparkling wine also has a light waft of white flowers. The fine, creamy bubbles introduce flavors of white nectarine, crisp green apple and mint tea, followed by a light touch of beeswax and lime peel on the finish.

VITICULTURE & ENOLOGY:

Varietal: Chardonnay

Vine Age: 14 years

Harvest Sugars: 18 brix

pH: 3.02

TA: 7.5

Alc: 12.5% v/v



Chardonnay Grapes at Elk Cove