

ELK COVE VINEYARDS

2022 Five Mountain



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: Elk Cove Vineyards purchased Five Mountain Vineyard in 2005 after leasing the site for several years. Previously it was exclusively used in our Willamette Valley blend, but after taking full control of the vineyard we have found certain lots worthy of Single Vineyard status.

This historic vineyard was planted in 1978 by the Ponzi family. The original 4.2 acres of old vines are comprised of Pommard clone and the entire vineyard is set on a steep southeast slope in the Laurelwood District AVA. The site has a view of five volcanoes in the Cascade Range most widely seen from the Willamette Valley. This vineyard was an important element in the early Ponzi Reserve Pinots and has also been a Single Vineyard selection from a number of premier Oregon wineries over the years.

Five Mountain is now sustainably farmed by Elk Cove Vineyards and comprises a total of 30 acres including the original old vine Pommard Pinot Noir, younger Dijon Pinot Noir, Pinot Gris, Pinot Blanc, Muscat, Gewurztraminer and Riesling.

WINEMAKING: Fruit from Five Mountain is fermented in small, temperature controlled steel tanks, 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 Five Mountain profile are carefully blended to create a rich, earthy Oregon Pinot Noir.

REVIEWS:

2021 Five Mountain - 94 Points & Editor's Choice - *Wine Enthusiast* (June, 2023)

"Blackberries, fresh-cut grass and orange peel aromas are joined by a full-on earthy, rocky post-rain petrichor/geosmin experience. Rain and fruit—talk about quintessentially Oregon. The wine's fuller-bodied flavors include black cherries, basil and grilled beets. Crisp texture, with tangy acidity and firm tannins. Editors' Choice."
-Michael Alberty

2019 Five Mountain - 93 Points & Cellar Selection - *Wine Enthusiast* (Dec, 2021)

2018 Five Mountain - 92 Points - *Vinous* (Aug, 2020)

VITICULTURE & ENOLOGY:

Vine Age: 44, 26 years

Harvest Sugars: 24 brix

Vatting: Fermentation in small open top steel fermentors. 10 months in 30% new French oak.

pH: 3.69

TA: 5.5

Alc: 14.2% v/v