

ELK COVE VINEYARDS

2022 Roosevelt



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: Roosevelt Vineyard was planted in 1993 and has quickly become Elk Cove's most prized vineyard site. A four-acre high-density (2100 vines per acre) planting situated just south of the winery on Willakenzie soils, Roosevelt's south-facing hillside slopes to a steep precipice overlooking the magnificent Williams Canyon.

Roosevelt undergoes extensive pruning and cluster thinning to limit yields and maximize ripening to concentrate the fruit and is managed using completely organic practices. All of these elements combine to consistently produce one of Oregon's finest Pinot Noirs.

WINEMAKING: All of Elk Cove's delicate Pinot Noir fruit undergoes the same gentle handling through our gravity flow system. This allows us to achieve the elegance, texture and luscious quality that are the hallmarks of exquisite Pinot Noir.

This reserve level pinot noir is produced exclusively from grapes from our Roosevelt Vineyard. The wine is fermented in French oak and only the best barrels are selected to create what many consider Elk Cove's finest Pinot Noir.

VITICULTURE & ENOLOGY:

Vine Age: 29, 8 years
Harvest Sugars: 24.5 brix
Vatting: Fermentation in small open top steel fermentors.
10 months in 33% new French oak.
pH: 3.62
TA: 5.4
Alc: 14.2% v/v

REVIEWS:

93 Points - *Robert Parker Wine Advocate (July 2024)*

"The 2022 Pinot Noir Roosevelt is bursting with fragrant raspberry, lavender, wild fennel and mushrooms on the nose, revealing further nuances as it opens in the glass. The medium-bodied palate is detailed and spicy. It has a gently chalky texture, fireworks of fresh acidity and a long, nuanced finish." - *Erin Brooks*