



# ELK COVE

## VINEYARDS

### 2022 La Sirene Pinot Noir

**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:** Fruit-forward and food friendly, our La Sirène Pinot Noir has been a favorite on Oregon wine lists for decades. Made with 100% estate grown fruit from all six of our vineyard sites: The Winery Estate, Mount Richmond, Five Mountain, Clay Court, Goodrich and Windhill, La Sirène balances Pinot Noir components from each of our vineyards across the Northern Willamette Valley.

La Sirène is a small production wine made especially for our friends in the Northwest, bringing a great value to restaurants and markets as a special thank you to our local community. Available seasonally and in limited quantities.

**WINEMAKING:** To make our La Sirène Pinot Noir, fruit from each vineyard block is fermented separately in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in neutral french oak barrels. After 10 months in barrel, we choose a variety of blending components to create a wine that is fresh, fruity and ready to drink.

**TASTING NOTES:** Fresh and fruit-driven, this wine opens with aromas of red cherry and bay leaf. Rounded and juicy on the palate, its flavors of pie cherry and blackberry lead into a bright finish with notes of orange-peel and cinnamon.

#### VITICULTURE & ENOLOGY:

Vine Age: 7-44 years  
Harvest Sugars: 23.5 brix  
Vatting: Fermentation in small open top steel fermentors. 10 months in French oak.  
pH: 3.65  
TA: 4.9  
Alc: 13.5% v/v  
Bottled September 2023  
Cases Produced: 1465



*Pinot Noir at Elk Cove*