



VINTAGE 2023 required experience and patience that was rewarded with essential hangtime and ripening. The growing season started cool, then May sunshine brought an average bloom in mid-June followed by a glorious summer. We enjoyed many classic 80-degree Willamette Valley days, with nighttime highs staying down in the 50s even in August, typically the warmest month here in Oregon. The only exception to these consistent diurnal swings was a single big heat spike in mid-August. We anticipated picking in early September. However, some fortuitous rain events allowed us to push back harvest and we were thankful for the additional hang time.

Harvest came early, but not too early. We brought in beautiful fruit and we were pleased to still be picking Pinot noir into early October. When you have fast accumulation of fruit sugars, cool weather can be a welcome respite with even small amounts of rain helping the grapevines regulate and slow ripening. One of the reasons why Oregon Pinot Noir is so prized is for its freshness of fruit, and you can only get that vibrancy when it's under 50 degrees during picking.

2023 brought amazing fruit quality, but our production was down, especially on cool climate white wines like Pinot Gris. Being an estate grown winery, we must follow Mother Nature's lead as we cannot buy fruit to increase production. Smaller yields do mean a smaller crop and less wine, but we embrace vintage variation. Another great benefit of being estate grown is that it's our decision exactly when to pick. Rather than rushing to bring fruit into the cellar, in 2023 were able to play the odds and wait out the rain on blocks that needed additional hang time to get the flavor development we needed.

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: 30, 9 years

Harvest Sugars: 24 brix

Vatting: Fermentation in small open top steel fermentors. 10 months in 38% new French oak.

pH: 3.56

Alc: 13.9% v/v

Cases Produced: 396

REVIEWS:

2022 Roosevelt Pinot Noir - 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*

2021 Roosevelt Pinot Noir - 96 Points - Robert Parker Wine Advocate (May 2023)

<u> 2019 Roosevelt Pinot Noir - 94 Points - Vinous (February 2022)</u>