

ELK COVE VINEYARDS

2024 Pinot Gris



VINTAGE 2024 in the Willamette Valley was a winemaker's dream: well-paced with idyllic conditions for cool climate vineyards.

The growing season started and ended cool and mild, with short heat-spikes in mid-summer. Winter and spring were wetter than average, giving the vines a head start underground. Budbreak in mid-April was followed by steady growth into June, when rains during bloom naturally lowered yields for us, lessening the need for thinning fruit. July and August were punctuated by several heat-spikes. Thankfully, the hottest temperatures occurred during the green phase of fruit maturation, while clusters are sunburn resistant. We were thankful for the efforts of our local fire department who snuffed out a couple of local fires near Hagg Lake in Gaston. Toward the end of the growing season, a late August drizzle left our vines clean and refreshed, ripening a moderate quantity of very beautiful fruit. We looked forward to harvest with keen anticipation.

The 2024 harvest had a slower pace than typical. With the exception of some early sparkling wine picks, all fruit came in over the course of 40 days. We brought in our first Pinot the second week of September and harvest continued at a steady beat, allowing us to give each vineyard block and fermentation our optimal attention. After a very mild October with plenty of sunshine and wonderful diurnal swings in temperature, the first cold snap of November brought so much cold air, the cellar required extra heating during our white wine fermentations. The timing of harvest was close to our historic average, but within a longer window contributing to great hang-time.

Expect concentrated, fruit-forward wines with great complexity. We are hopeful that the 2024 will come to be considered a classic Willamette Valley vintage.

VINEYARD: Our Pinot Gris is hand-harvested from our hillside vineyards in the northern Willamette Valley. Pinot Gris has long been a focus at Elk Cove - our Winery Estate Vineyard boasts some of the oldest Pinot Gris vines in Oregon, dating back to 1985. Three of our other estate vineyard sites are also planted with Pinot Gris, including 50 acres on steep sloped Mount Richmond Vineyard in the Yamhill-Carlton AVA. Planted in a high-density format, all our Pinot Gris undergoes shoot and crop thinning for low yields to maximize quality and concentration.

WINEMAKING: The Willamette Valley has the perfect climate for this delicate cool weather white wine. We have enough sunlight and warmth for ripening, but our cool evenings help retain varietal character and prevent over-ripening. We whole-cluster press our pinot gris grapes, then ferment the juice at very cool temperatures in small stainless steel tanks. This gentle treatment protects the aromatic qualities and enhances the natural richness of the Pinot Gris grapes, creating our most popular white wine.

VITICULTURE & ENOLOGY:

Vine Age: 8-50

Harvest Sugars: 23

Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.

Alc: 13.5% v/v

Bottled: March 2025

Cases Produced: 21,430

PAST REVIEWS:

2023 Pinot Gris: 92 Points & Editors' Choice - *Wine Enthusiast* (Nov 2024)

"Always a standard bearer, the latest Pinot Gris from Elk Cove is excellent. Fresh-grated lemon zest and orange blossom aromas are accented by a wee bit of wet slate. The wine, which was whole-cluster pressed and cold fermented in small stainless steel tanks, possesses flavors ranging from grapefruit lightly sprinkled in sugar to a green apple gummy bear." - Michael Alberty

2022 Pinot Gris: 93 Points - *Decanter* (Aug 2023)

2021 Pinot Gris: 91 Points - *Robert Parker* (May 2023)