

# ELK COVE

## VINEYARDS

### 2024 Pinot Noir Rosé



#### VITICULTURE & ENOLOGY:

Vine Age: 9-51 years

Harvest Sugars: 23 brix

Vatting: Free-run juice is cold fermented in stainless steel tanks. Select Pinot Noir juice added for texture & color.

pH: 3.42

TA: 6

Alc: 13.50%

Cases Produced: 4,492

**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:** The fruit for this all Pinot Noir Rosé is hand-harvested from our estate vineyard sites in the Willamette Valley. For the Rosé, we choose both young and old vines from higher elevation vineyards on their own rootstock. These give us full aromatic and flavor development as well as great freshness of fruit within a framework of lower alcohol.

**WINEMAKING:** Pinot Noir fruit for our Rosé is hand-harvested and gently whole bunch pressed with limited skin crushing, which makes virtually a "white Pinot Noir." The wine is fermented cool in stainless steel tanks. Then carefully selected lots of fermented red Pinot Noir juice is blended back for color and texture. Our Pinot Noir Rosé is finished completely dry.