

ELK COVE

VINEYARDS

2024 Pinot Blanc



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 Pinot Blanc is all hand-harvested from our own estate-grown hillside vines at our Five Mountain and Mount Richmond Vineyards.

WINEMAKING: The Willamette Valley has an ideal climate for Pinot Blanc, a delicate grape variety—enough sunlight and warmth for ripening, with cooler night temperatures that help retain varietal character. To preserve the freshness, our Pinot Blanc is whole-cluster pressed then fermented at very cool temperatures in small stainless steel tanks, all of which accentuates aromatics and enhances the richness and viscosity of the wine.

VITICULTURE & ENOLOGY:

Vine Age: 9-29 years

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

pH: 3.32

TA: 5.2

Alc: 13.5% v/v

Cases Produced: 2,939

Bottled: March 2025

PAST REVIEWS:

2023 Pinot Blanc - 92 Points - *Decanter (June 2024)*

"A Pinot Blanc blended across six northern Willamette Valley vineyard sites. Whole cluster pressed, this wine is floral and full of aromatics: green mangoes and ripe golden peaches against a note of sweet clover honey. The palate is medium-bodied, with rich, creamy citrus notes of mandarin and Meyer lemon pulp followed by savoury hints of thyme, green tea and a touch of cardamom." – Clive Pursehouse

2022 Pinot Blanc - 92 Points & Editors' Choice - *Wine Enthusiast (October 2023)*

2021 Pinot Blanc - 92 Points - *Robert Parker Wine Advocate (May 2023)*