

## **VITICULTURE & ENOLOGY:**

**Harvest Sugars:** 31.5 brix **Vatting:** Whole-cluster pressed frozen grapes cold fermented in small stainless steel tanks.

**pH:** 3.17 **TA:** 8.2 **Alc:** 10% v/v

Bottled: April 2022 Cases Produced: 158

## ELK COVE

## 2021 Ultima

**VINTAGE** 2021 was an outstanding year at Elk Cove. Cool weather during bloom and moderate temperatures during most of the growing season brought forth an ample harvest of intensely concentrated fruit.

The timing of weather events was key to our success in 2021. Rainfall during bloom raised expectations for a small, high-quality crop. Then a once-in-a millennium heat dome event brought worrying temperatures to the Pacific Northwest. This was thankfully during the most resilient stage of the growing season and our old vines survived without signs of serious stress or sunburn. Growth resumed normally once temperatures cooled with average heat from July through September bringing even ripening to the plentiful small, loose clusters. Our vines made it through the rain and the heat in fine condition with lots of variable-sized berries, known as hens and chicks.

Harvest 2021 was not only of high quality but also surprisingly bountiful. Low levels of dehydration combined with the numerous small clusters and several acres of young vines coming into maturity meant a record tonnage for Elk Cove. For red Pinot Noirs, expect intense color and flavors bursting out of the glass, while white wines and rosés are fruit-forward with great acidity and balance.

**VINEYARD:** To create Ultima, we choose the most perfectly ripe, aromatic grapes fruit from our estate vineyards, primarily Riesling. We freeze the fruit prior to pressing to emulate the ice-wines produced in regions where fruit freezes on the vine.

**WINEMAKING:** For our ultra-sweet Ultima wine, we press the grapes while frozen, which leaves a portion of the water from the grapes behind. This concentrates the fruit's sweetness as well as all other flavors and aromatic compounds. The juice is then slow fermented in chilled tanks to protect the lovely honey and floral qualities that make Ultima a prized dessert wine.