

ELK COVE VINEYARDS

2023 Mount Richmond



VINTAGE 2023 required experience and patience that was rewarded with essential hang-time 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: Mount Richmond Vineyard sits on Willakenzie soils in the heart of the Yamhill Carlton AVA. The site was purchased in 1996 as a partnership between winemaker Adam Campbell, his wife Carrie, and Elk Cove founders Pat and Joe Campbell.

The motivation for planting Mount Richmond was to emulate the wine quality from sites such as our esteemed Roosevelt vineyard. The vineyard now holds the honor as the largest vineyard holding of Elk Cove, totaling over 200 planted acres.

Mount Richmond sits at 300-500 feet elevation, lower than the vineyards planted at the winery, which allows for earlier ripening. Planted in a high-density format (2100 vines/acre), similar to Roosevelt, Mount Richmond sits in rolling hills just outside the town of Yamhill just East of the Coast Range Mountains. In addition to the old vine Pommard selection, planted from select cuttings off of Roosevelt Vineyard, the blend now also includes equal parts of Dijon clones 115 and 777.

WINEMAKING: Fruit from Mount Richmond is fermented in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in french oak barrels. After 10 months of aging in barrels, only the barrels that are most representative of the Mount Richmond profile are carefully blended to create a big, luscious Oregon Pinot Noir.

TASTING NOTES: Wild and richly structured, this wine's blackberry bramble, dusty baking spice and graham cracker aromatics complement flavors of berry pie, pithy candied orange, oolong tea and cedar box on the palate.

VITICULTURE & ENOLOGY:

Vine Age: 14-20 years
Harvest Sugars: 24.5 brix
Vatting: Fermentation in small open top steel fermentors.
10 months in 26% new French oak.
pH: 3.54
TA: 5.2
Alc: 14.2% v/v
Cases Produced: 1,219

REVIEWS:

94+ Points - Robert Parker Wine Advocate (November 2025)

"The 2023 Pinot Noir Mount Richmond comes from 14- to 20-year-old vines. Matured for 10 months in 26% new French oak, it has slowly unfurling aromas of red and black cherries and berries, aniseed, tobacco, tea leaves and earth. The full-bodied palate is powerfully styled with concentrated, earth-laced flavors and muscular, grainy tannins. It's balanced by mouthwatering acidity and has a long, spicy finish. 1,219 cases produced." – Erin Brooks

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