

ELK COVE VINEYARDS

2024 Five Mountain



VITICULTURE & ENOLOGY:

Vine Age: 46, 28 years

Harvest Sugars: 24 brix

Vatting: Fermentation in small open top steel fermentors. 10 months in 34% new French oak.

pH: 3.74

TA: 5.3

Alc: 13.5% v/v

Cases Produced: 731

Date Bottled: August 2025

The 2024 vintage here 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. 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: Elk Cove Vineyards purchased Five Mountain Vineyard in 2005 after leasing the site for several years. Previously it was exclusively used in our Willamette Valley blend, but after taking full control of the vineyard we have found certain lots worthy of Single Vineyard status.

This historic vineyard was planted in 1978 by the Ponzi family. The original 4.2 acres of old vines are comprised of Pommard clone and the entire vineyard is set on a steep southeast slope in the Chehalem Mountains AVA. The site has a view of five volcanoes in the Cascade Range most widely seen from the Willamette Valley. This vineyard was an important element in the early Ponzi Reserve Pinots and has also been a Single Vineyard selection from a number of premier Oregon wineries over the years.

Five Mountain is now sustainably farmed by Elk Cove Vineyards and comprises a total of 30 acres including the original old vine Pommard Pinot Noir, younger Dijon Pinot Noir, Pinot Gris, Pinot Blanc, Muscat, Gewurztraminer and Riesling.

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

PAST REVIEWS:

2023 vintage: 95 Points - *Robert Parker Wine Advocate (November 2025)*

"The 2023 Pinot Noir Five Mountain comes from 27- and 45-year-old vines planted in Laurelwood soils. Matured for 10 months in 20% new French oak, the nose is bursting with wild berries, blood orange, aniseed, damp earth, mushrooms and floral perfume. The full-bodied palate is concentrated and complex with detailed, spicy flavors. It's structured by silky tannins and refreshing acidity and has a long, layered finish." - Erin Brooks

2022 vintage: 94 Points - *Wine Spectator (August 2024)*

2021 vintage: 94 Points & Editors' Choice - *Wine Enthusiast (June 2023)*