

ELK COVE

VINEYARDS

2024 Roosevelt



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: Roosevelt Vineyard was planted in 1993 and has quickly become Elk Cove's most prized vineyard site. A four-acre high-density (2100 vines per acre) planting situated just south of the winery on Willakenzie soils, Roosevelt's south-facing hillside slopes to a steep precipice overlooking the magnificent Williams Canyon.

Roosevelt undergoes extensive pruning and cluster thinning to limit yields and maximize ripening to concentrate the fruit and is managed using completely organic practices. All of these elements combine to consistently produce one of Oregon's finest Pinot Noirs.

WINEMAKING: All of Elk Cove's delicate Pinot Noir fruit undergoes the same gentle handling through our gravity flow system. This allows us to achieve the elegance, texture and luscious quality that are the hallmarks of exquisite Pinot Noir.

This reserve level pinot noir is produced exclusively from grapes from our Roosevelt Vineyard. The wine is fermented in French oak and only the best barrels are selected to create what many consider Elk Cove's finest Pinot Noir.

VITICULTURE & ENOLOGY:

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

Alc: 14.2% v/v

pH: 3.67

TA: 5.5

Date Bottled: August 2025

PAST REVIEWS:

2023 vintage: 94 Points - *Robert Parker Wine Advocate (November 2025)*

"From vines planted in 1993, the 2023 Pinot Noir Roosevelt has intoxicating scents of raspberry jam, pomegranate juice, rosewater, charcuterie and well-integrated oak spice. The medium-bodied palate is brimming with layer after layer of ripe, spicy, fragrant fruit. It's balanced by refreshing acidity and has a long, detailed finish." - *Erin Brooks*

2022 vintage: 93 Points - *Wine Spectator (May 2025)*

2021 vintage: 96 Points - *Robert Parker Wine Advocate (May 2023)*