

# ELK COVE VINEYARDS

## 2024 La Sirene Pinot Noir



### VITICULTURE & ENOLOGY:

**Harvest Sugars:** 24 brix

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

**Alc:** 13.5% v/v

**Bottled:** August 2025

**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. 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:** Fruit-forward and food friendly, our La Sirène Pinot Noir has been a favorite on Oregon wine lists for decades. Made with 100% estate grown fruit from all six of our vineyard sites: The Winery Estate, Mount Richmond, Five Mountain, Clay Court, Goodrich and Windhill, La Sirène balances Pinot Noir components from each of our vineyards across the Northern Willamette Valley.

La Sirène is a small production wine made especially for our friends in the Northwest, bringing a great value to restaurants and markets as a special thank

**WINEMAKING:** To make our La Sirène Pinot Noir, fruit from each vineyard block is fermented separately in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in neutral french oak barrels. After 10 months in barrel, we choose a variety of blending components to create a wine that is fresh, fruity and ready to drink.