

# ELK COVE

## VINEYARDS

### 2023 Clay Court



**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 we 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:** Clay Court sits atop a picturesque hillside in the Parrett Mountain zone of the Chehalem Mountains AVA. This 15 acre all-Pinot-Noir vineyard was planted in 2001 with the classic Pommard and modern Dijon 115 and 777 clones of Pinot Noir. Clay Court was purchased by Elk Cove in 2009 and is the home of founders Joe and Pat Campbell – and their beloved tennis court! With gentle east-facing slopes, dark red Jory clay soils, and a proven track-record for producing high-quality Pinot Noirs, Clay Court Vineyard was immediately a great addition to Elk Cove's estate vineyards.

**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.

Clay Court Pinot Noir fruit is fermented in small, temperature controlled steel tanks, hand punched down twice daily then aged for ten months in French oak. Our winemaking team then carefully blends the barrels most representative of the spicy flavors and concentrated red cherry fruit that characterizes this vineyard.

**TASTING NOTES:** With a peppery nose of cranberry, orange rind and ginger root, this wine opens both big and red-fruited with cherry and raspberry flavors complemented by a sappy Amarena note with hints of cola and dusty cinnamon.

#### VITICULTURE & ENOLOGY:

Vine Age: 21 years

Harvest Sugars: 23.5 brix

Vatting: Fermentation in small open top steel fermentors. 10 months in 30% new French oak.

Alc: 13.5 v/v

Cases Produced: 729

#### REVIEWS:

**94 Points** - *Wine Spectator (March 2026)*

"Deeply structured and velvety in texture, with expressive raspberry flavors accented by cinnamon, orange peel and rose petal tones as this builds richness and tension on the finish. Drink now through 2033." - *Tim Fish*

**93 Points** - *Robert Parker Wine Advocate (November 2025)*