

# ELK COVE

## VINEYARDS

### 2025 Pinot Blanc



**VINTAGE 2025** was a high quality and accelerated year that made us thankful for the dual safeguards of diverse vineyard sites and an experienced crew.

Overall, the growing season was steady and uneventful. We had ideal spring weather during budbreak and bloom led to a good fruit-set. Reasonably sized clusters meant below-average crop levels that required very little thinning. It was a moderately early summer with a few heat spells and light rains in August. During the mild September, ripening progressed at a steady pace with very low disease pressure and very few hungry birds. Harvest would come quickly.

At Elk Cove, we were able to extend harvest to a very full five weeks, allowing for additional hang-time and lessening the strain on our crew and cellar. The varied elevations, aspects, and clonal selections of our vineyards help space out ripening, so we could take our time, continuing to bring in fruit long after many of our neighbors were finished. We brought in clean fruit with great concentration due to small berries, small clusters and fewer seeds than average. Those were some very intense five weeks, so we were very thankful for our experienced vineyard crew, several of whom joined us in the cellar for harvest along with winemaking students from Germany, Brazil, Massachusetts and Portland. It was a difficult but rewarding harvest.

Expect precocious 2025 vintage wines with excellent quality and concentration alongside lush, ripe fruit flavors.

**VINEYARD:** The fruit for this Pinot Blanc is all hand-harvested from our own estate-grown hillside vines at our Five Mountain and Mount Richmond Vineyards.

**WINEMAKING:** The Willamette Valley has an ideal climate for Pinot Blanc, a delicate grape variety—enough sunlight and warmth for ripening, with cooler night temperatures that help retain varietal character. To preserve the freshness, our Pinot Blanc is whole-cluster pressed then fermented at very cool temperatures in small stainless steel tanks, all of which accentuates aromatics and enhances the richness and viscosity of the wine.

#### VITICULTURE & ENOLOGY:

Vine Age: 10-30 years

Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.

pH: 3.26

TA: 5.7

Alc: 13.5% v/v

Cases Produced: 3,525

Bottled: March 2026

#### PAST REVIEWS:

**2024 vintage: 90 Points** - *Robert Parker Wine Advocate (November 2025)*

“Fermented in tank, the 2024 Pinot Blanc has crisp aromas of underripe pineapple and quince, kiwi and bread dough. The medium-bodied palate features bright, tropical flavors and a mouth-coating texture. Bright acidity balances five grams of residual sugar, and it has a long, flavorful finish. 2,939 cases produced.”

– *Erin Brooks*

**2023 vintage: 92 Points** - *Decanter (June 2024)*

**2022 vintage: 92 Points & Editors' Choice** - *Wine Enthusiast (October 2023)*