

ELK COVE

VINEYARDS

2025 Estate Riesling



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: Our Riesling Estate is made from hand-picked fruit from three of our estate vineyards: our Winery Estate, Five Mountain and Windhill. Our Riesling vines are some of the oldest in Oregon, with our Estate and Windhill vines dating from 1975. These older vines give us fruit with a delightful complexity not often seen in domestic Rieslings.

WINEMAKING: We have the perfect climate for this delicate cool weather white wine – there’s enough sunlight and warmth for ripening, but our cool evenings help us retain the delicate varietal character. We whole-cluster press our Riesling grapes, then ferment the juice at very cool temperatures in small stainless steel tanks, producing an aromatic, crisp Riesling with a beautiful acid profile.

VITICULTURE & ENOLOGY:

Vine Age: 18-28 years

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

IRF scale: Dry

pH: 3.06

TA: 7.8

Alc: 13.5

PAST REVIEWS:

2023 Riesling - 91 Points - *Robert Parker Wine Advocate (November 2025)*

“The 2023 Riesling Estate segues from flint and candle smoke to stone fruit, honey and slate aromas. The medium-bodied palate features ripe, tropical, spicy flavors. About eight grams per liter residual sugar balance its linear acidity, and it has a long, textural finish.” – Erin Brooks

2022 Riesling - 90 Points - *Robert Parker Wine Advocate (July 2024)*

2021 Riesling - 92 Points - *Decanter (August 2023)*