

ELK COVE VINEYARDS

2025 Pinot Noir Rosé



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.

VITICULTURE & ENOLOGY:

Vine Age: 9-52 years

Harvest Sugars: 23.5 brix

Vatting: Free-run juice is cold fermented in stainless steel tanks. Select Pinot Noir juice added for texture & color.

pH: 3.23

TA: 6.8

Alc: 13%

Cases Produced: 3,510

VINEYARD: The fruit for this all Pinot Noir Rosé is hand-harvested from our estate vineyard sites in the Willamette Valley. For the Rosé, we choose both young and old vines from higher elevation vineyards on their own rootstock. These give us full aromatic and flavor development as well as great freshness of fruit within a framework of lower alcohol.

WINEMAKING: Pinot Noir fruit for our Rosé is hand-harvested and gently whole bunch pressed with limited skin crushing, which makes virtually a “white Pinot Noir.” The wine is fermented cool in stainless steel tanks. Then carefully selected lots of fermented red Pinot Noir juice is blended back for color and texture. Our Pinot Noir Rosé is finished completely dry.