

ELK COVE

VINEYARDS

2025 Willamette Valley Pinot Noir Estate



VITICULTURE & ENOLOGY:

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

pH: 3.61

TA: 5.5

Alc: 13% v/v

Bottled: August 2026

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 Willamette Valley Pinot Noir is 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. These sites are comprised of both Pommard and Dijon plant material, with multiple clones represented.

Because we draw from vineyards representing all three of the major Willamette Valley soil types, we are able to pick and choose for different flavor components to make the best possible blend each year for our Willamette Valley Pinot Noir. Some people call this making wine “spice rack” style, we usually just call it delicious. Our goal is the perfect version of what we believe a Willamette Valley Pinot should be: a wine with freshness of fruit, well-integrated alcohol, and great concentration of flavor.

WINEMAKING: To make our Willamette Valley Pinot Noir, fruit from each vineyard block is fermented separately in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in french oak barrels. After 10 months of aging in French oak, the wine we choose for our Willamette Valley Pinot Noir is carefully blended to produce the most approachable, well-balanced Pinot Noir we make.

REVIEWS:

2024 vintage: 93 Points - *The Tasting Panel Magazine* (July 2026)

“This is a Pinot that deftly walks the line between subtlety and sweet fruitiness. Red berry and cherry flavors stand at center stage, with a faint whiff of oak spice lending complexity along with a tender tug of tannin that frames the finish.” - *Meredith May*

2023 vintage: 92 Points - *Wine Spectator* (November 2025)

2022 vintage: 92 Points - *Wine Enthusiast* (June 2024)

2021 vintage: 92 Points - *Robert Parker Wine Advocate* (May 2023)

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