



Viticultural Data:

Vine Age: 10-20 years
Yield: 4.26 tons/acre
Harvest Sugars: 22.5 Brix

Enological Data:

pH: 3.17
Bottled: January 2013
Cases Produced: 1,353

2012 Pinot Blanc



The Willamette Valley has a suitable climate for this delicate grape variety—enough sunlight and warmth for ripening and cooler night temperatures to retain varietal character. To preserve the freshness, it is whole-cluster pressed, and then fermented at very cool temperatures in small stainless steel tanks, which accentuates aromatics and enhances the richness and viscosity. The fruit is hand-harvested from select hillside vineyards in the northern Willamette Valley.

Gone are the worries of the two most recent harvests where fretting over attaining ripeness from back to back unprecedented crushes that extended into November. Instead, 2012 brings one of the driest harvest seasons on record as much of the state only had traces of precipitation since early July. Some have even claimed it to be drought-like. But late season cooling and a timely shot of rain brought everything into balance. The vintage has already brought descriptions of “stunning, amazing and epic” having winemakers giddy with the potential of the best vintage in the history of the 50 year-old region. It’s a year where quality trumps quantity. The 2012 crop is smaller than the record Oregon wine grape harvest of 2011. But the quality is considered by most to be in the top echelon of harvests ever.

Completing the third leg of our trilogy, Pinot Blanc is true to our style of white wines; clean, crisp and focused on the fruit. While great ripeness is apparent in this wine, we strive to express the lean and racy characteristics of Pinot Blanc. This fruit is sourced from only Elk Cove Vineyards’ Estate, Mount Richmond and Five Mountain vineyards. Please enjoy this wine selection from Elk Cove Vineyards.