

2010 Pinot Gris



Viticultural Data:

Vine Age: 10-25 years
Yield: 2.7 tons/acre
Harvest Sugars: 22 Brix

Enological Data:

pH: 3.18
Bottled: May 2011
Cases Produced: 8,500

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. Our estate Pinot Gris is planted in a high-density format, which undergoes shoot and crop thinning for low yields.

Vintage 2010 brings to mind some catchy phrases. *The year of the birds – Hitchcock style, let 'em hang* and our favorite, and slogan for the vintage – “Hang ‘10”! Yes, harvest was later than normal. An exceptional cold, wet spring followed by what many seasoned producers recall as one of the shortest summers. However, 2010 was not the worst of years. The ‘attack of our feathered friends,’ whose almost unprecedented assault on valley fruit, also indicated nature’s signal that the fruit was ripe and grapes good indeed. Winemaker, Adam Campbell, comments in response to vintage nervousness, “you know, we have been doing this for almost 40 years, and it’s not the first time we’ve had slow ripening. We’re optimistic about it and we know exactly what to do.” Even science agrees. Climatologists show similarities to the great 2008 vintage; reporting lower yields, small berries and full flavor development at lower brix levels – all signs pointing to high quality wines with lower alcohols.

The 2010 Elk Cove Vineyards Pinot Gris gives sweet and unctuous aromatics while showing crispness on the palate with vibrant citrus and grapefruit. True to Elk Cove Vineyards’ style, a rich mouthfeel leads to a full and satisfying balanced finish. Drink this lovely white wine as an aperitif or with a variety of food pairings from salmon and main-course salads to Asian and Thai influenced dishes.

Reviews

88 Pts. ~ *Wine Spectator* ~ Jan. 31, 2012

“Bright and lively, bristling with pear, peach and apple flavors that finish on a cidery note. Drink now.” — H.S.

90 Pts. ~ *Portland Monthly* ~ September 2011

Best Buy! One of Oregon’s 50 Best Wines “With scents of sweet pear and almonds, fresh acidity, and flavors of baking spice and ripe peaches that linger on the palate, Elk Cove’s 2010 estate pinot gris is a definite crowd pleaser.”