

ELK COVE

VINEYARDS

2005 Pinot Noir Mount Richmond

This vineyard site was purchased in 1996 in partnership between Adam and his wife Carrie, and parents Pat and Joe Campbell. The motivation for planting this vineyard was to emulate the wine quality from sites such as our esteemed Roosevelt vineyard. Mount Richmond sits at 300-500 feet elevation, lower than the vineyards planted at the winery, which allows for earlier ripening. Planted in a high-density format (2100 vpa), similar to Roosevelt, it sits in rolling hills just outside the town of Yamhill in the shadow of the Pacific Northwest's Coast Range. The plant material sourced for Mount Richmond follows an old Burgundian tradition of selecting cuttings from the best plants (small clusters, tiny berries) from Roosevelt vineyard. It is the 4th generation of improved plant material (ECV Estate>La Boheme>Roosevelt> Mount Richmond), and all Pommard clone. This vineyard is completely dry-farmed and sits on Willakenzie soils.

2005 was an interesting year, with one of the driest winters and wettest springs on record! And unlike recent vintages that brought warmer weather, early ripeness and higher alcohol, this year's harvest occurred later than most expected, resulting in cooler temperatures that will lead to lower alcohol levels, structured acidity and ideal flavor development. Vintage 2005 in the Willamette Valley will be a return to finesse and elegance, which has long characterized classic Oregon wines. Winemaker Adam Godlee Campbell states, "these are not the big block buster pinots of 2003. Instead they are pretty, food-friendly wines with great aging potential, showing a purity of fruit."



Viticultural Data:

Vine Age: 9 years
Yield: 1.8 tons/acre
Harvest Sugars: 23.1 Brix

Enological Data:

pH: 3.81
Bottled: September 2006
6 Bottle Cases Produced: 1,281

88 Points ~ *Wine Spectator* ~ May 15, 2007

"Supple, velvety and generous with its raspberry, cinnamon and nutmeg aromas and flavors that linger enticingly on the fine-grained finish..." - H.S.

90 Points ~ *Wine Enthusiast* ~ April 2007

"...This is a tight, crisp, elegant wine. Aromas suggest coffee grounds, and the fruit is tart and compact — rhubarb and strawberry. But the wine has what the Brits call breed—a somewhat indefinable quality of finesse and elegance, and for a cooler site it has ripened sufficiently to warrant an excellent score." -- P.G.

Three Clusters ~ *Northwest Palate* ~ March/April 2007

"Powerful, juicy aromas of cherry fruit surge from the glass. Fresh and focused black cherry flavor is dense, fruit-sweet and succulent, and layered with notes of spice, toast, cola and espresso. Yet for all its weight of flavors, this is a vibrant wine whose balance of acid and remarkably subtle tannins make for a long and elegant taste experience. While a definite cellar candidate, this wine's polish makes it well worth drinking right now..."

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