

2007 Pinot Noir Willamette Valley



All of Elk Cove's delicate Pinot Noir fruit undergoes the same meticulous vineyard management and gentle handling through our gravity flow system, thus achieving the elegance, texture and luscious quality that are the hallmarks of exquisite Pinot Noirs. From the early pioneering days to now, our Willamette Valley Pinot Noir has remained the foundation of Elk Cove Vineyards. This Pinot Noir is blended from several select vineyard sites comprised of Pommard and Dijon plant material and shows the softest, most approachable drinking style Elk Cove makes.

Vintage 2007 is one that will certainly be discussed. Some say it's a grower's year, where meticulous thinning, canopy management and spray routines helped the fruit left hanging on the vine. Others maintain this is a winemaker's year, where the most experienced and agile artists will be able to take the fruit given by Mother Nature and craft some outstanding wines. All agree that it brought some challenges, yet with the rain reminiscent of 2005 and much less than the last really rainy harvest of 1997, most in the valley know how to adapt; taking advantage of this year's attributes such as lower sugars (lower alcohols) and higher acids. We love the classic cool Oregon climate in this year, which should give us more finesse rather than extraction and possibly even better ageability. This vintage will have stellar wines, just perhaps with more variability.

Viticultural Data:

Vine Age: 6-34 years
Yield: 2.5 tons/acre
Harvest Sugars: 22.5-23.9 Brix

Enological Data:

pH: 3.78
Bottled: September 2008
Cases Produced: 19,750