

2009 Pinot Noir Rosé



Viticultural Data:

Vine Age: 17 years (avg. age)
Yield: 3 tons/acre
Harvest Sugars: 22.3 Brix

Enological Data:

pH: 3.52
Bottled: March 2010
Cases Produced: 1,850



Elk Cove Vineyards' reputation for producing clean, crisp, aromatic white wines continues with a Willamette Valley rosé included in our family of wines. Produced entirely from Pinot Noir, Oregon's flagship varietal, this is our interpretation of a "pink" wine! Our Pinot Noir fruit is hand-harvested very ripe from both young and old vines and gently whole bunch pressed with limited skin contact, which makes it virtually a "white Pinot Noir". It is fermented cool in stainless steel tanks and then hand selected lots of fermented red Pinot Noir juice is blended back for color and texture. This wine is finished completely dry.

2009 was a vintage of abundance. Ideal springtime weather led to a hot summer, which gave us a beautiful, uniform and potentially prolific crop. Warm temperatures at harvest time lulled some growers into picking late, at potentially high alcohols. The right decision, top winemakers agree, was to get the grapes in while they still had fresh flavors. As always, we showed our commitment to quality by thinning and green harvesting to achieve earlier ripening and better concentration of flavors. As winemaker, Adam Campbell, states "harvest went off without a hitch and we picked the grapes at a deliberate but frankly leisurely pace which allowed focusing on retained acidity." So, vintage 2009 may be remembered as one of those rare combinations of excellent quality and quantity, with the wines showing flash.

The 2009 Elk Cove Vineyards Pinot Noir Rosé is fragrant with white flowers and showing freshness with aromas of watermelon and sweet, red strawberry fruit! Enjoy this crisp, light, simply refreshing wine all by itself on a bright sunny day or pair it with succulent shellfish or roast chicken. Bon appétit!