

# ELK COVE VINEYARDS



## Viticultural Data:

Vine Age: 14 years  
Yield: 1.8 tons/acre  
Harvest Sugars: 23.5 Brix

## Enological Data:

pH: 3.72  
Bottled: August 2011  
12 Bottle Cases  
Produced: 696

## 2010 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. This site now holds the honor as the largest vineyard holding of ECV totaling 105 acres. 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 now includes both the Old Vine Pommard selection, planted from select cuttings off of Roosevelt Vineyard, and also equal parts of Dijon clone 115 and 777. This vineyard sits on Willakenzie soils and is in the heart of the Yamhill-Carlton AVA.

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.

## Reviews

### 92 Pts. ~ Wine Spectator ~ February 2013

*"Polished, ripe and generous on a relatively light frame, offering its cherry and dark berry flavors plus a hint of orange peel and black tea as the finish lingers expressively. Drink now through 2018."* — H.S.

### PLATINUM ~ Wine Press Northwest ~ December 2012

*"Second-generation winemaker Adam Campbell crafts some of the finest Pinot Noir in Oregon (and that's saying something)... Mount Richmond is one of his favorites & is a delicious Pinot with aromas of strawberries, rhubarb and a hint of forest floor, followed by juicy flavors of boysenberries. It's all backed by silky tannins and near-perfect acidity."*

### 89 Pts. ~ Stephen Tanzer's International Wine Cellar ~ July/August 2012

*"Expressive nose displays spicy cherry, red currant and cola scents. The palate shows good concentration and focus, with spicy black raspberry and bitter cherry flavors firming by tangy acidity."* — J.R.

### GOLD ~ Oregon Wine Awards ~ 2012

"Grand Award of Excellence"