

2010 Pinot Noir Rosé



Viticultural Data:

Vine Age: 17 years (avg. age)
Yield: 2.5 tons/acre
Harvest Sugars: 21.5 Brix

Enological Data:

pH: 3.2
Bottled: March 2011
Cases Produced: 1,190



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.

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 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!