

2011 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.

At the close of harvest 2011, many winegrowers breathed a sigh of relief. Feelings of déjà vu from 2010 were evident as the picking pushed even later into the season, making it one of Oregon's latest harvests on record. Yet, differences will mark them unique. Yields in 2011 were opposite of 2010, when production was down significantly due to poor fruit set and damage at harvest from migrating birds. This year, sunny weather brought good fruit-set and large compact clusters. The large crop had many growers thinning to one cluster per shoot. And the birds did not 'help' reduce yields as they did in 2010. Thus allowing normal yields compared to the dramatically reduced vintage in 2010. While the heat index shows a warmer vintage in 2011 than 2010, most notable was when the heat came. This vintage brought the 'nice weather' late in the season allowing us to let the fruit hang 15 days longer for fantastic flavors and better pH and acid balance. Winemaker, Adam Campbell, comments, "the late and cool vintage really highlight why we choose to grow grapes on the viticultural edge. Extremely long hang time gave us wines with concentrated ripe fruit flavors, beautiful freshness and lower alcohol. These wines are why we love Oregon!" Reminding Oregon vintners, once again, those who held on patiently will be richly rewarded in the wines.

Viticultural Data:

Vine Age: 10-38 years
Yield: 1.9 tons/acre
Harvest Sugars: 23 Brix

Enological Data:

pH: 3.47
Bottled: September 2012
12 Bottle
Cases Produced: 14,915