

2006 Riesling Estate



Viticultural Data:

Vine Age: 31 years
Yield: 3 tons/acre
Harvest Sugars: 23.1 Brix

Enological Data:

pH: 3.24
Residual Sugar: 0.6%
Bottled: April 2007
Cases Produced: 1,040

Riesling is alive and well in Oregon. And at Elk Cove Vineyards it remains an integral part of who we are. Elk Cove Vineyards has been producing luscious Rieslings since 1978. Our Rieslings are treated to the same meticulous vineyard maintenance and strict yield control as our incredible Pinot Noirs and Pinot Gris.

Vintage 2006 certainly has everyone offering up grand descriptions! “Everything ripened beautifully.” “This is a rarity.” “A warm, fully ripe vintage.” Fruit set was ideal with a mild Spring. Months that followed were warm and dry, with short-lived heat spikes and a few intermittent cooling rains in the fall, advancing fruit ripeness. Feelings abound in the valley that the 2006 vintage seems to be a combination of the 1999’s depth and the ripeness of 2003 (the only vintage warmer than 2006), but with better flavors and natural balance. And white wines will shine! Many quoting 2006 as a stellar year with typical cool climate acidity to balance that richness.

The ‘Estate’ designation is from our oldest block of Riesling planted on the gentle slopes of the winery property. This sublime wine highlights the quality that old vine material can give from this noble grape in the Northern Willamette Valley. It shows a traditional bouquet of pear and apple overtones, with lean, mineral notes on the palate and finishes with a hint of petrol. A pretty wine now yet has enough fruit and balanced acidity to age a number of years with cool cellaring.

Reviews

91 Points ~ Wine Enthusiast Magazine ~ November 15, 2007

“A fine effort from Elk Cove, this authoritative, bone-dry Riesling is laced with lovely streaks of licorice, and built upon sturdy acids and crisp green apple fruit. The wine is impeccably balanced, so that the flavors do not tire the palate or feel one-dimensional. It picks up interesting grace notes of citrus oil, tea and grapefruit as it winds through a long finish.” – P.G.