



**Viticultural Data:**

Vine Age: 3 - 31 years  
Yield: 2 tons/acre  
Sugar at Pressing: 31.4 Brix

**Enological Data:**

pH: 3.36  
Residual Sugar: 17.9 %  
Bottled: May 2011  
Cases Produced: 383 (12/375ml)  
Blend: 52% Riesling, 33% Muscat,  
15% Gewurztraminer

Elk Cove's Ultimas are our definition of dessert; opulence in a bottle. Having long ago established a "cult-like" status, Riesling remains the cornerstone of our new blend, simply called Ultima. The Ultima is comprised each vintage of a selection of aromatic varietals consisting of a proprietary blend. While Riesling supplies the weight of this wine with fresh pear, apricot and honey notes the supplemental varietals adds beautiful delicate aromatics. Our process for crafting the "ice wine" style for this blend involves late picking the grapes and commercially freezing them before pressing followed by blending in tank before ferment. Very little botrytis is present.

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 producer's 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.

Often described as indulgent and decadent, Ultima is always kept in balance with crisp acidity and freshness. Historically these wines only grow in beauty with age. Potential aging for this wine with cool cellaring is up to twenty years.

**Reviews**

2008 Ultima

**93 Pts.** ~ *Wine Spectator* ~ April 30, 2011

*"Sweet and spicy, tasting of orange marmalade, pineapple, hazelnut and honey. The luscious finish lingers with finesse. Riesling, Gewurztraminer and Muscat. Drink now through 2015."* – H.S.

2008 Ultima

**93 Pts.** ~ *Wine & Spirits* ~ August 2010

2004 Ultima

**91 Pts.** ~ *The Wine Spectator*

2000 Riesling Ultima

**91 Pts.** ~ *The Wine Spectator* ~ June 15, 2002

*"Sweet, unctuous and yummy with honeyed apricot, floral and cream flavors, which echo beautifully on the silken finish. Drink now through 2006."* – H.S.