

# ELK COVE

## VINEYARDS

### ELK COVE CLAY COURT PINOT NOIR 2013

Appellation: Chehalem Mountains; Willamette Valley; Oregon; USA

**Winemaker:** Adam Campbell

**Closure:** Cork

**Alcohol:** 13.0%



#### Vineyard

Clay Court sits atop a picturesque hillside in the Parrot Mountain zone of the Chehalem Mountains AVA. This 15 acre all-Pinot-Noir vineyard was planted in 2001 with the classic Pommard and modern Dijon 115 and 777 clones of Pinot Noir. Clay Court was purchased by Elk Cove in 2009 and is the home of founders Joe and Pat Campbell – and their beloved tennis court! With gentle east-facing slopes, dark red Jory clay soils, and a proven track-record for producing high-quality Pinot Noirs, Clay Court Vineyard was immediately a great addition to Elk Cove's estate vineyards.

#### Tasting Notes

A bright ruby gem, Clay Court shows cinnamon and saddle leather with sweet almond, spring blossoms and strawberry-rhubarb pie. Characteristics of volcanic Jory soil ring true in the palate of sweet tobacco, white pepper and raspberry compote with hints of prune and leather. Elegant tannins play with slight tension, ending in a pinnacle of grace.

#### Vintage

2013 had both the merits and the challenges of our cool climate. Wet weather during bloom led to low yields, requiring minimal thinning. A warm, dry summer followed, with a long season ideal for developing delicate flavors and concentration.

Then Tropical Storm Pabuk approached in late September. Winegrowers scrambled to get early fields picked, and braced for the storm that broke 100-year rainfall records. Adam's mantra of great winemaking "starting in the vineyard" rang true – each day he checked multiple weather reports and walked the vineyards, tasting and testing juice for flavor development and brix. The goal: carefully time picking to avoid dilution, splitting and rot, while achieving optimum physiological ripeness.

#### Stats

**Vine Age:** 12 years

**Yield:** 2.9 tons/acre

**Cooperage:** Fermentation in small open top steel fermentors. 10 months in French oak

**Harvest Sugars:** 22.5 Brix

**pH at bottling:** 3.5

**TA:** 5.5

**Bottling:** August 2014

**Cases Produced:** 354.5

