

ELK COVE

VINEYARDS

ELK COVE FIVE MOUNTAIN PINOT NOIR 2013

Appellation: Chehalem Mountains; Willamette Valley; Oregon; USA

Winemaker: Adam Campbell

Closure: Cork

Alcohol: 13.0%

Sustainably Farmed



Vineyard

Five Mountain Vineyard was purchased by Elk Cove Vineyards in 2005 after leasing the site for several years. Previously only a component of our Willamette Valley blend, after taking full control of the vineyard we have found certain lots worthy of Single Vineyard status. This historic vineyard was planted in 1978 by the Ponzi family, the original 4.2 acres of old vines are comprised of Pommard clone and the entire vineyard is set on a steep southeast slope in the Chehalem Mountains AVA, overlooking "five mountains" in the Cascade Range most widely seen from the Willamette Valley. This vineyard has been a Single Vineyard selection from a number of premier Oregon wineries over the years. This site is sustainably farmed by Elk Cove Vineyards and now comprises a total of 30 acres including the original old vine Pommard Pinot Noir.

Tasting Notes

Crushed strawberries and Bing cherries on the nose, with hints of white pepper and vanilla bean. Opens to a densely layered and savory palate of ripe red pears, black currants and mouth-watering peach pie, the juicy palate finishes with lightly charred tannins evocative of cinnamon and cocoa powder.

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: 19 - 34 years

Harvest Sugars: 23.5 Brix

pH at bottling: 3.57

TA: 5.8

Bottling: August 2014

Cases Produced: 355

