

ELK COVE

VINEYARDS

ELK COVE WILLAMETTE VALLEY PINOT GRIS 2014

Appellation: Willamette Valley; Oregon; USA

Winemaker: Adam Campbell

Closure: Screwcap

Alcohol: 13.0%



Vineyard

Our Pinot Gris is hand-harvested from select hillside vineyards in the northern Willamette Valley. Pinot Gris has long been a focus at Elk Cove – our Estate Vineyard boasts some of the oldest Pinot Gris vines in Oregon, dating back to 1985. Three of our other estate vineyard sites are also planted with Pinot Gris, including 50 acres on steep sloped Mount Richmond Vineyard in the Yamhill-Carlton AVA. Planted in a high-density format, all our Pinot Gris undergoes shoot and crop thinning for low yields to maximize quality and concentration.

Tasting Notes

Pale lemon tempts with high aromatics - pineapple and grilled plantain meander into notes of yellow peach, fresh ginger and honeydew. A melon soft texture unfolds with Meyer lemon and peach preserve hinting at undertones of ginger spice, hibiscus and rhubarb.

Winemaker's Notes

The Willamette Valley has a suitable climate for this delicate grape variety – enough sunlight and warmth for ripening and cooler night temperatures to retain varietal character. The fruit is hand-harvested from select hillside vineyards in the northern Willamette Valley. To preserve the freshness, it is whole-cluster pressed, and then fermented at very cool temperatures in small stainless steel tanks, which accentuates aromatics and enhances the richness and viscosity.

Vintage

Vintage 2014 in Oregon may be remembered as the vintage of a lifetime; one of those rare vintages, reminiscent of 1988 and 2002, when you have high quality and high quantity simultaneously.

This year's warmer than average nights and moderate days created the ideal conditions that led to a faster rate of ripening due to less stress on the vines. Notes Winemaker, Adam Campbell, "the amazing summer weather led to the lowest disease pressure I have ever seen, creating a harvest that was the stuff dreams are made of – little rain, gorgeous fruit, and an easy tempo making for a relaxed and delightful crush". These prolonged warm days and moderately cool nights with low heat stress led to ideal ripening.

Fruit quality, harmony and balance were key factors in the 2014 growing season. As fruit came in with incredible evenness and extraordinary concentration, 2014 will likely be a show stopping vintage. We remain true to our goals as wine growers – looking to capture the beautiful, complex flavors that are the signature of Pinot Noir, Pinot Gris and other cool-climate varieties.

Stats

Vine Age: 3 - 29 years **Yield:** 2.50 tons/acre **Harvest Sugars:** 22.5 Brix
pH: 3.12 **Bottled:** January 2015

