

# ELK COVE

## VINEYARDS

### ELK COVE WILLAMETTE VALLEY PINOT NOIR 2013

Appellation: Willamette Valley; Oregon; USA

**Winemaker:** Adam Campbell

**Closure:** Cork

**Alcohol:** 13.5%



#### Vineyard

Our Willamette Valley Pinot Noir is made with fruit from all five of our vineyard sites: Estate, Mount Richmond, Five Mountain, Clay Court and Windhill. We also purchase a small amount of select fruit from other producers who are longtime friends of Elk Cove. These sites are comprised of both Pommard and Dijon plant material, with multiple clones represented.

#### Tasting Notes

This wine shows as deep, cherry red with aromas of cedar wood, cherry cordial and peppercorn. A complementary palate both juicy and savory buttress layers of sweet cranberry, ripe tannins, raspberry and notes of warm cinnamon and lead to a long, juicy finish.

#### Winemaker's Comments

To make our Willamette Valley Pinot Noir, fruit from each vineyard block is fermented separately in small, temperature controlled steel tanks, hand punched down twice daily, and barreled in 20% new french oak barrels. After 10 months of aging in 20% new oak, the wine we choose for the Willamette Valley Pinot is carefully blended to produce the most approachable, well-balanced Pinot Noir we make.

#### 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

<u>Vine Age</u>	4 – 40 years
<u>Yield</u>	2.0 tons/acre
<u>Harvest Sugars</u>	23 Brix
<u>Total Acidity:</u>	5.25 g/l
<u>pH at bottling:</u>	3.58
<u>Bottling:</u>	August 2014

