



If you want to experience what the new generation of Northwest Riesling wines is all about, this is the wine to try.

The nose of flinty minerals, dried straw, and unripe white fruits opens with warmth into wafts of sweet peach and rose petal. On the palate, vital and intertwined flavors of lime, lemon, white peach, and pear are compelling, with accents of mineral, dried flower petals, and tangerine peel showcased by clean acidity and great balance. This Riesling is all about depth, power, force, and flavor—the very definition of great Riesling.

That it comes from one of Oregon's most venerable wine estates may be surprising to some, because Elk Cove Vineyards, founded in 1974 by Pat and Joe Campbell, is probably better known for its Pinot Noir wines. But under the direction of Adam Godlee Campbell (Pat and Joe's son), Elk Cove has proven itself a master of many varieties, and especially Riesling.

Made from 31-year-old vines on the winery property, this Riesling combines the best of the warm 2006 vintage with the character of true old-vine fruit (for the Northwest, at least). And I particularly like that Campbell made it in a dry style, with 0.6% residual sugar.

Because it demonstrates the depth of flavors that Riesling can attain, this is a great wine for those suspicious of Riesling, as well as for the Riesling connoisseur, who would be well advised to cellar a few bottles for future development and gratification.

—Cole Danehower



COLE DANEHOWER PHOTO

Elk Cove Winemaker Adam Campbell has proven his talent with Riesling and other varietals.