



Viticultural Data:

Vine Age: 8-23 years
Yield: 3.2 tons/acre
Harvest Sugars: 22 Brix

Enological Data:

pH: 3.20
Bottled: April 2009
Cases Produced: 14,140

2008 Pinot Gris

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. 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. The fruit is hand-harvested from select hillside vineyards in the northern Willamette Valley. Our estate Pinot Gris is planted in a high-density format, which undergoes shoot and crop thinning for low yields.

There is a quiet kind of excitement in the Willamette Valley after harvest 2008. Phrases and clichés keep rolling on such as classic cool climate, vintage conditions that are only dreamt of, potential to show the best of what Oregon has to offer. Add to this, repeated references to perhaps one of Oregon’s best vintages, 1999 and understandably many in the valley are smiling. Oregon’s 2008 growing season started late, with bud break on average ten days to two weeks behind schedule and followed with a relatively cool growing season. Thoughts of the recent wet and cool harvest of 2007 had many aggressively thin vineyards to concentrate fruit and speed up ripening and ward off disease pressure. Yet as in 1999, a beautiful Oregon autumn saved the day! Fall was spectacular with sunny days and cold nights laying the foundation to produce extraordinary wines.

The 2008 Elk Cove Vineyards Pinot Gris starts out with sweet and unctuous aromatics while showing crispness on the palate with citrus and grapefruit. True to Elk Cove Vineyards’ style, a rich mouthfeel leads to a full and satisfying balanced finish. Drink this lovely white wine as an aperitif or with a variety of food pairings from salmon and main-course salads to Asian and Thai influenced dishes.

Reviews

Food & Wine ~ October 2010

*“Pinot Gris of the Year!” American Wine Awards, Best Wines Under \$20
“Winemaker Adam Campbell accented their brightness by fermenting this lemon-zesty wine in stainless steel tanks.”*

Wine & Spirits Magazine, 21st Annual Restaurant Poll ~ April 2010

“Most Popular Pinot Gris” Elk Cove 2008 Pinot Gris places in the top 5!

Sunset Magazine ~ March 2010

Perfect Wine Companion with new meats. Handcrafted salumi is paired with Pinot Gris 2008. “Pour a dry Alsatian-style variety...zippy but elegant pink grapefruit and peach get a kick of lemon zest at the end.”

Outstanding! ~ Wine Press Northwest ~ January 2010

“It’s fruit forward in the aromatics of tangerine and pineapple,...explosion of blood orange and juicy apricot on the attack with a piece of Jolly Rancher green apple candy in the midpalate. The finish with yellow grapefruit, a twist of lemon, a pinch of anise, and banana.”