



**Viticultural Data:**

Vine Age: 8-23 years  
Yield: 2.0 tons/acre average  
Harvest Sugars: 23.0 - 25.1 Brix

**Enological Data:**

pH: 3.71  
Bottled: August 2009  
12 Bottle  
Cases Produced: 198

## 2008 Pinot Noir Reserve

The finest Pinot Noirs ever produced at Elk Cove may fall under our designation of Reserve. This label is held in the highest regard at Elk Cove and only used when a truly unique vintage and barrel blend warrant it! Truly making this a unique and rare bottling. Hand selected and blended from a select few vineyards, this eight-barrel lot was crafted to highlight the opulence coming from this spectacular vintage. This wine has perfumed aromatics, which only intensifies on the palate, hinting at its greatness to come. The finish is long and balanced with ample texture for aging. Only the finest French cooperage was used on this blend, consisting of 80% new oak and all 3-year air-dried, Burgundian coopered barrels.

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, producing the tiny berries and small clusters not seen since the 1994 and 1998 vintages, laying the foundation to produce extraordinary wines.

### Reviews

**94 Pts. ~ Robert Parker's Wine Advocate ~ October 2010**

*Easily the class of the portfolio is the 2008 Pinot Noir Reserve, an 8 barrel selection (1% of Elk Cove's total production), chosen in 2008 from the Roosevelt, Mt. Richmond, and La Boheme vineyards. It was aged for 11 months in 87% new oak. Dark ruby in color, it proffers a super-expressive bouquet of pain grille, underbrush, wild berries, and exotic spice notes. Satin textured with dense, layered fruit bordering on opulent, this plush offering is incipiently complex. Give it another 3-4 years of cellaring and it will be singing like an operatic diva. Drink 2013. Elk Cove Vineyards' 2008 collection is first rate. — J.M.*

**93 Pts. ~ Tanzer International Wine Cellar ~ July/August, 2010**

*"Bright ruby. Pungent, intensely spicy bouquet of raspberry and blackberry preserves, potpourri, wilted rose and cola, with a suave vanilla quality in the background. Juicy, penetrating red berry preserve flavors blend richness and vivacity smoothly and show an open-knit, sweet character. Supple tannins arrive late and add focus and grip to the impressively long, spicy finish. Drinkable now with a little air, but this really deserves a few years of patience." — J.R.*

**92 Pts. ~ Wine Spectator Insider ~ August 18, 2010**

*"Crisp in texture and tightly wound, with a strong mineral note running through the dark berry and licorice flavors, which linger easily on the beautifully refined finish. Drink now through 2015." — H.S.*