

## 2009 Riesling Estate



### Viticultural Data:

Vine Age: 34 years  
Yield: 3 tons/acre  
Harvest Sugars: 22.3Brix

### Enological Data:

pH: 2.98  
Residual Sugar: 0.50%  
Bottled: March 2010  
Cases Produced: 996

Riesling is alive and well in Oregon. And at Elk Cove Vineyards it remains an integral part of who we are. Elk Cove Vineyards has been producing luscious Rieslings since 1978. Our Rieslings are treated to the same meticulous vineyard maintenance and strict yield control as our incredible Pinot Noirs and Pinot Gris.

2009 was a vintage of abundance. Ideal springtime weather led to a hot summer, which gave us a beautiful, uniform and potentially prolific crop. Warm temperatures at harvest time lulled some growers into picking late, at potentially high alcohols. The right decision, top winemakers agree, was to get the grapes in while they still had fresh flavors. As always, we showed our commitment to quality by thinning and green harvesting to achieve earlier ripening and better concentration of flavors. As winemaker, Adam Campbell, states “harvest went off without a hitch and we picked the grapes at a deliberate but frankly leisurely pace which allowed focusing on retained acidity.” So, vintage 2009 may be remembered as one of those rare combinations of excellent quality and quantity, with the wines showing flash.

The ‘Estate’ designation is from our oldest block of Riesling planted on the gentle slopes of the winery property. This wine highlights the quality that old vine material can show from this noble grape in the Northern Willamette Valley. It shows a traditional bouquet of pear and apple overtones, with lean, mineral notes on the palate. A pretty wine now yet has enough fruit and balanced acidity to age a number of years with cool cellaring.

### **Reviews**

**92 Pts.** ~ *Wine & Spirits* ~ February 2011

*BEST BUY* “This wine’s aromas are brisk and lifted, with elements of lemon curd and green apple. Its flavors are bright, lemony and firm, with a rippling acidity to guide the finish.”

**91 Pts.** ~ *Wine Enthusiast* ~ October 2011

“From old vines that offer more texture, steely minerality and nuance than young vines can deliver. Lemon polish, Key lime, a bit of grapefruit and much more.”

**Excellent** ~ *Wine Press Northwest* ~ Winter 2010/2011

“Want a barometer for the quality of this vintage? The Campbells tripled the production of their 34-year-old block from 2008 to 2009. They also shifted the scope to a dry, steely style, going after Granny Smith apple, lime, river rock and lingering acidity.”