



OREGON'S OTHER PINOT

The Wine: Elk Cove Pinot Gris, 2019,
Willamette Valley, Oregon

The Cost: \$18-19

The Shop: [Bar & Garden](#) AND [Pogos's](#) AND [Veritas](#)

Tasting Notes:

Aromas: ripe pear, honey, citrus

Palate: white peach, lemon curd, honeydew melon, pear,
lemongrass

Finish: lush, juicy, balanced, bright acidity, mineral tones



Region:

Most of us envision a glass of Pinot Noir when we think of wine from the Willamette Valley. And why shouldn't we? Pinot Noir reigns king in the valley, but it is time to start paying attention to one of the most underrated wines of the West Coast, Pinot Gris. The grape originated in the Burgundy and Alsatian regions of France but has found a home in the New World. In fact, Pinot Gris really likes it in Oregon as its climate, geology, and topography offer ideal conditions to produce world-class Pinot Gris grapes. In the New York Times, Eric Asimov said: "Oregon Pinot Gris is one of the least-talked-about, best-value wines on the market today."

Varietal:

You may know that Pinot Gris and Pinot Grigio are the exact same grape variety, but did you know the grape is a mutation of Pinot Noir? Pinot Gris ranges from light and crisp to rich, lush Chardonnay-like wines to succulent, honeyed dessert wines, and everything in between. In the Willamette Valley, it

produces a lively, fruit-forward style with aromas of pear, apple, and melon and can often resemble Alsace wines in style with honeyed, spicy fruit and tart acidity. In France, it is labeled Pinot Gris, in Germany Grauburgunder, and Pinot Grigio in Italy. Soils and climate are what give each their own unique characteristics.

Producer:

One of Oregon’s oldest and most respected wine producers, Elk Cove, has been family-owned and operated since 1974. True Oregon wine pioneers, the Campbell family started their journey by living in a trailer on the property and having their friends help tend the vineyards on the weekends.

Winemaker/Owner Adam Campbell is a 5th generation farmer and 2nd generation winemaker with a focus on hand-crafted, estate-grown wines from cool-climate vineyards. The name “Elk Cove” was derived from the Roosevelt Elk which roam nearby and migrate to the valley each spring. His current vintage of Pinot Gris was just named #10 Wine Enthusiast Top 100 of 2020.

Food Pairing:

Incorporating citrus or stone fruit elements with white meats and seafood will pair beautifully with Pinot Gris. A seared or grilled king salmon or halibut steak with a citrus marinade or a simple oven-roasted chicken with a stone fruit chutney will not disappoint. The wine’s zesty and refreshing acidity also pairs well with fresh vegetables, ceviche, or a mildly spiced curry dish.



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