

# ELK COVE VINEYARDS

## 2017 La Bohème



**VINTAGE 2017** was a classic Oregon vintage with plenty of sunny days and refreshingly cool nights. It was also the first year since our wines were 100% estate grown, created entirely from grapes we own and farm. We now have full control as we care for our vineyards and soils for generations to come. “Estate Grown” is now proudly displayed on each of our labels.

After three early harvests in a row, 2017 brought us back to what many consider “classic Oregon weather.” A wet, cool spring led to a late start to the growing season with an early June bloom. Dry, hot weather in July and August meant great ripening as we thinned clusters to protect quality. Worries of smoke taint during the Columbia Gorge fires proved unfounded in our area, but hazy skies slowed September ripening slightly.

We began bringing in fruit in mid-September, but were interrupted by rain a few times in late September and mid-October. With 40+ vintages under our belts and hillside vineyards at diverse elevations we were able to choose the right windows to pick beautifully ripe fruit from each block. Sometimes this meant pulling long hours: in fact October 9th was our biggest day on record, with 110 tons landing on the crush-pad. Expect ripe tannins, fully developed flavors and classic cool climate freshness in these 2017 vintage wines.

**VINEYARD:** We planted La Bohème Vineyard in 1985 by selecting the very best vines from our original Estate Pommard plantings. Pat and Joe Campbell named the vineyard after the family who sold them the property – and their favorite Puccini opera. This picturesque vineyard overlooks the winery and the coast range mountains and rises to 800 feet, making it one of the highest elevation vineyard sites in the Willamette Valley. La Bohème was planted using cuttings from vines selected for small cluster size and intense flavors, hallmarks of the world’s finest Pinot Noirs. We prune and cluster-thin La Bohème heavily to limit yields and to maximize ripening and flavor concentration.

**WINEMAKING:** All of Elk Cove’s delicate Pinot Noir fruit undergoes the same gentle handling through our gravity flow system. This allows us to achieve the elegance, texture and luscious quality that are the hallmarks of exquisite Pinot Noir.

Fruit from the La Bohème vineyard is fermented in small, temperature controlled steel tanks, hand punched down twice daily then aged for ten months in 29% new French oak. Our winemaking team then selects the very best barrels to represent the silky, lush flavor profile that exemplifies La Bohème Pinot Noir.

**TASTING NOTES:** Elegant and pure, this wine opens with candied black cherry and cedar that lead into dusky wafts of briar patch, warm cinnamon, clove and violet. The lush and complete palate features candied orange peel, tawny port and a firm salinity.

### VITICULTURE & ENOLOGY:

Vine Age: 16-32 years

Harvest Sugars: 24 brix

Vatting: Fermentation in small open top steel fermentors.

10 months in 36% new French oak.

pH: 3.55

TA: 4.9

Alc: 14% v/v

Bottled August 2018

Cases Produced: 715



*Pinot Noir grapes at Elk Cove*