

ELK COVE

VINEYARDS

2011 La Bohème Brut Rosé



VINTAGE 2011's sunny spring weather brought good fruit-set and large, compact clusters at Elk Cove. Both 2010 and 2011 were unusually cool compared to the long-term average, but 2011 found "nice weather" late in the season, allowing the fruit to hang for 15 additional days and develop fantastic flavors with great pH and acid balance in the wines. Even with multiple rounds of thinning, yields were up in 2011 because of the great fruit-set and lower migratory bird pressure.

Elk Cove owner/winemaker Adam Campbell explains: "In 2011 we were still bringing in white wine grapes early in November. I expected more herbal notes in the white wines due to the cool growing season, but surprisingly, the wines came out of fermentation showing the classic stone-fruit and tropical flavors we expect." Vintage 2011 reminded Oregon winegrowers, once again, that patience is often richly rewarded in the wines.

VINEYARD: Pat and Joe Campbell named La Bohème 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. Fruit for this Brut Rosé was sourced from the lower blocks of La Bohème and harvested early at a lower ripeness. The lower initial sugar level of 20.3 brix helped us keep the final alcohol level at our desired 12-13%.

WINEMAKING: Our first Sparkling wine since our 1999 Blanc de Noir, this 2011 "méthode traditionnelle" Brut Rosé was cool-fermented in stainless steel tanks to retain freshness of character using a traditional Champagne yeast.

This pink bubbly was initially bottled on site at Elk Cove. After 3 years in tirage (on the lees in bottle) the wine was riddled in an automated "gyropalette" then disgorged in 2015 with the help of our friends at Radiant Sparkling Company. We used a small amount of our ultra-sweet Ultima wine for the final dosage to adjust sweetness to a classic Brut level.

VITICULTURE & ENOLOGY:

Varietal: Pinot Noir

Vine Age: 11, 23 & 24 years

Harvest Sugars: 20.3 brix

pH: 3.13

TA: 8.5

Tirage: 3 years

Elevage: Brut

Alc: 12% v/v

Disgorged 500 six bottle cases June 2015

Cases Produced: 1000



Pinot Noir grapes at Elk Cove