

ELK COVE

VINEYARDS

2012 La Bohème



VINTAGE 2012 will go down as one of the finest in Oregon history in terms of quality of the raw materials. Mother Nature really smiled on us with not only a rain-free harvest season but perhaps more importantly with tiny berries and clusters. The small fruit allowed us to effortlessly and gently extract concentration and ripe tannins from the perfectly formed grapes.

According to owner/winemaker Adam Campbell “The wines from 2012 remind me and my folks of classic vintages like 1998 and 1994. Small clusters and berries give us an amazing skin-to-juice ratio, allowing us to be incredibly gentle through fermentation and still come up with powerful concentration and ripeness of fruit.”

Early reviews of the 2012 vintage use descriptors like “Stunning”, “Amazing” & “Epic” making Oregon winemakers giddy that 2012 could go down as the best vintage in our 50 year winemaking history.

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 50% 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.

VITICULTURE & ENOLOGY:

Vine Age: 27 years
Yield: 1.75 tons/acre
Harvest Sugars: 24 brix
Vatting: Fermentation in small open top
steel fermentors.
10 months in 50% new French oak.
pH: 3.6
TA: 5.6
Alc: 14% v/v
Bottled Aug 2013
Cases Produced: 794



Pinot Noir grapes at Elk Cove