

ELK COVE VINEYARDS

2013 La Bohème



VINTAGE 2013 had both the merits and the challenges of our cool climate. Wet weather during bloom led to low yields, requiring minimal thinning. A warm, dry summer followed, with a long season ideal for developing delicate flavors and concentration.

Adam's mantra of great winemaking "starting in the vineyard" rang true – each day he checked multiple weather reports and walked the vineyards, tasting and testing juice for flavor development and brix. The goal: carefully time picking to avoid dilution, splitting and rot, while achieving optimum physiological ripeness. Although Tropical Storm Pabuk broke 100-year rainfall records in late September, it had a minimal effect on fruit quality with less than 1/3 of our fruit coming in that week.

We don't grow grapes here because it's easy, but because of the beautiful, complex flavors we get from our Pinot Noir, Pinot Gris and other cool-climate varietals. 2013 will likely be a year that gets mixed reviews, with comparisons to 2010 and 2011. Those in the know rely on these vintages for beautiful elegance, great freshness and amazing longevity.

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.

TASTING NOTES: *Crushed strawberries and Bing cherries on the nose, with hints of white pepper and vanilla bean. Opens to a densely layered and savory palate of ripe red pears, black currants and mouth-watering peach pie, the juicy palate finishes with lightly charred tannins evocative of cinnamon and cocoa powder.*

VITICULTURE & ENOLOGY:

Vine Age: 28 years
Harvest Sugars: 23 brix
Vatting: Fermentation in small open top
steel fermentors.
10 months in 50% new French oak.
pH: 3.59
TA: 5.85
Alc: 13% v/v
Bottled Aug 2014
Cases Produced: 352



Pinot Noir grapes at Elk Cove