

# ELK COVE VINEYARDS

## 2015 La Bohème Brut Rosé



**VINTAGE 2015** brought ideal conditions, leading to generous yields and exceptionally concentrated fruit. An early spring and clear weather led to a solid bloom that was three weeks early. Thinning is such an important tool for us to influence the course of ripening, and due to large initial cropsets, one we fully utilized in 2015. We thinned in early summer at our higher elevation sites, but waited until veraison to thin our lower elevation sites to slow down ripening and add “hang-time,” an important factor in the development of complex flavors in Pinot Noir.

Harvest 2015 was the earliest on record for the Northern Willamette Valley and we were a little stunned when our first fruit hit the crushpad on September 8th. Autumn brought relief from the heat with mild evenings and cool rainless nights that allowed for slow, even ripening. We harvested fruit that was absolutely pristine and perfectly ripe, at a gradual pace that allowed us to give our full attention to each block.

We are hopeful that 2015 is equally as good as the spectacular 2012 and 2014 vintages, and early signs indicate just that, with the wines showing moderate alcohols, balanced acids and great concentration.

**VINEYARD:** Pat and Joe Campbell named La Bohème vineyard after the family who sold them the property in 1974 – 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 21 brix helped us keep the final alcohol level at our desired 12-13%.

**WINEMAKING:** Our second 100% Pinot Noir Sparkling wine this 2015 “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. We used a small amount of our ultra-sweet Ultima wine for the final dosage to adjust sweetness to a classic Brut level.

**TASTING NOTES:** Pale pink in color with vibrant bubbles, the nose evokes sweet summer strawberries, candied orange blossoms and fresh baked bread. Saturated with tangerine, ripe cranberry and grapefruit peel flavors, the wine shows a subtle salinity reminiscent of watermelon rind on the layered finish.

### VITICULTURE & ENOLOGY:

Varietal: Pinot Noir  
Vine Age: 29 years  
Harvest Sugars: 21 brix  
pH: 3.16  
TA: 5.9  
Tirage: 3 years  
Elevage: Brut  
Alc: 12% v/v  
Cases Produced: 484

### REVIEWS:

**91 Points** - *Wine Enthusiast* (June, 2018)

“Sourced from the oldest vines of the estate’s La Bohème vineyard, this lush sparkler is made from 100% Pinot Noir. Its pretty strawberry shade matches the scents and flavors. With exceptional concentration and elegance, it seemingly gathers strength through its long, flavorful finish.” – P.G.