

ELK COVE VINEYARDS

2018 La Bohème Brut Rosé



VINTAGE 2018 growing season started hot and dry through spring and summer, but relief was just around the corner. A hearty rain weeks before harvest and cool temperatures in September and October slowed ripening and gave the fruit additional hang-time. Harvest came late with small, intensely flavored berries with a high skin-to-juice ratio. After a slow start, the second half of harvest saw the simultaneous ripening of multiple blocks and a veritable “crush” in the fermentation hall. Once again, we were thankful for the added capacity of our 2013 cellar expansion and a crew of seasoned pros in the vineyard and the cellar.

These are wines of ample flavors and high maturity levels. The Pinot Noirs are bold and fruit-forward with higher than average tannins. In the white wines, expect more tropical fruit aromas in addition to the classic stone-fruit aromas. This is a great vintage for those who appreciate boldness in cool-climate varietals. 2018 wines are highly intriguing, their intense richness balanced by lifted tones, coming from a warm growing season that thankfully concluded in a cool autumn.

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 100% Pinot Noir sparkling wine is a “méthode traditionnelle” Brut Rosé and 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. 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 sunset in color, the small, lively bubbles accompany sweet aromas of freshly baked scones, cherry pie with hints of clove. The seamless palate is lush and fruit-forward with pie cherry, underripe strawberry, and a zesty lemon meringue pie finish.

VITICULTURE & ENOLOGY:

Varietal: Pinot Noir
Vine Age: 31 years
Harvest Sugars: 19.7 brix
pH: 3.01
TA: 7.9
Alc: 12.5% v/v
Cases Produced: 758



Pinot Noir Grapes at Elk Cove