

ELK COVE

VINEYARDS

2024 La Bohème



The 2024 vintage here in the Willamette Valley was a winemaker's dream: well-paced with idyllic conditions for cool climate vineyards.

The growing season started and ended cool and mild, with short heat-spikes in mid-summer. Winter and spring were wetter than average, giving the vines a head start underground. Budbreak in mid-April was followed by steady growth into June, when rains during bloom naturally lowered yields for us, lessening the need for thinning fruit. July and August were punctuated by several heat-spikes. Thankfully, the hottest temperatures occurred during the green phase of fruit maturation, while clusters are sunburn resistant. Toward the end of the growing season, a late August drizzle left our vines clean and refreshed, ripening a moderate quantity of very beautiful fruit. We looked forward to harvest with keen anticipation.

The 2024 harvest had a slower pace than typical. With the exception of some early sparkling wine picks, all fruit came in over the course of 40 days. We brought in our first Pinot the second week of September and harvest continued at a steady beat, allowing us to give each vineyard block and fermentation our optimal attention. After a very mild October with plenty of sunshine and wonderful diurnal swings in temperature, the first cold snap of November brought so much cold air, the cellar required extra heating during our white wine fermentations. The timing of harvest was close to our historic average, but within a longer window contributing to great hang-time.

Expect concentrated, fruit-forward wines with great complexity. We are hopeful that the 2024 will come to be considered a classic Willamette Valley vintage.

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 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: 38 & 24 years

Harvest Sugars: 24.5 brix

Vatting: Fermentation in small open top steel fermentors. 10 months in 24% new French oak.

pH: 3.57

TA: 5.7

Alc: 14.2% v/v

Bottled: August 2025

Cases Produced: 531

PAST REVIEWS:

2023 vintage: 94+ Points - Robert Parker Wine Advocate (November 2025)

"The 2023 Pinot Noir La Bohème comes from 37-year-old vines planted in marine sedimentary soils. Matured in 28% new French oak, it has alluring scents of raspberry, pomegranate, mushroom powder, tea leaves, lavender and forest floor. The full-bodied palate features highly concentrated, detailed flavors. It's framed by muscular tannins and bright acidity and has a long, layered finish. It will benefit from time in the cellar. 557 cases were made." – Erin Brooks

2022 vintage: 94 Points - Wine Spectator (May 2025)

2021 vintage: 95 Points - Robert Parker Wine Advocate (May 2023)