

# ELK COVE VINEYARDS

## 2005 Pinot Noir La Bohème

The La Bohème Vineyard, planted in 1985, is now a 17-acre high-density site comprised of Pinot Noir grapes selected from the original Estate Pommard planting. The individual vines were isolated and chosen for their small clusters and berries with intense flavors, both characteristics of the world's finest Pinot Noirs. This picturesque vineyard rises to 800', overlooking the winery and original Estate vineyards, making it one of the highest elevations sites in the Willamette Valley. This steep hillside vineyard undergoes extensive pruning and cluster thinning to limit yields and maximize ripening in order to concentrate the fruit. La Bohème has been served twice at the White House, on the first occasion with herb-crusted pheasant breast at a state dinner for Helmut Kohl and the second dinner party with loin of lamb. Traditionally this is a seductive wine that would also compliment grilled salmon, veal or beef.

2005 was an interesting year, with one of the driest winters and wettest springs on record! And unlike recent vintages that brought warmer weather, early ripeness and higher alcohol, this year's harvest occurred later than most expected, resulting in cooler temperatures that will lead to lower alcohol levels, structured acidity and ideal flavor development. Vintage 2005 in the Willamette Valley will be a return to finesse and elegance, which has long characterized classic Oregon wines. Winemaker Adam Godlee Campbell states, "these are not the big block buster pinots of 2003. Instead they are pretty, food-friendly wines with great aging potential, showing a purity of fruit."



### Viticultural Data:

Vine Age: 20 years  
Yield: 2.1 tons/acre  
Harvest Sugars: 22.6 Brix

### Enological Data:

pH: 3.77  
Bottled: September 2006  
6 Bottle Cases Produced: 919

### **89 Points** ~ *Wine Enthusiast Magazine* ~ November 15, 2007

"Elk Cove has kept a lid on the prices of its best Pinots, despite the inflation that has crept in elsewhere and without a surcharge for old vine fruit and superior winemaking. La Bohème wines always seem to be buttoned up upon release, but reward cellaring and demand attention. I find a little bit of leathery funk in this new release, but along with that is finely sculpted, tart and tangy red fruit, and a wine that is proportionate and detailed." – P.G.

### **89 Points** ~ *Wine Spectator* ~ August 31, 2007

"Smooth in texture, with jazzy citrus-accented cherry and spice flavors that remain vivid through the lively finish." — H.S.

### **90 points** ~ Stephen Tanzer's *International Wine Cellar* ~ May/June 2007

"Bright red. Meaty cherry and cured meat scents are complemented by bright violet and musky earth tones. Fleshy red and dark berry flavors offer depth and good sweetness, with a gentle boost of minerals and citrus peel. Finishes on a bitter cherry skin note, with excellent length." – J.R.

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