

2011 Pinot Noir La Bohème



Viticultural Data:

Vine Age: 26 years
Yield: 1.75 tons/acre
Harvest Sugars: 23 Brix

Enological Data:

pH: 3.6
Bottled: August 2012
12 Bottle Cases
Produced: 402

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.

At the close of harvest 2011, many winegrowers breathed a sigh of relief. Feelings of déjà vu from 2010 were evident as the picking pushed even later into the season, making it one of Oregon's latest harvests on record. Yet, differences will mark them unique. Yields in 2011 were opposite of 2010, when production was down significantly due to poor fruit set and damage at harvest from migrating birds. This year, sunny weather brought good fruit-set and large compact clusters. The large crop had many growers thinning to one cluster per shoot. And the birds did not 'help' reduce yields as they did in 2010. Thus allowing normal yields compared to the dramatically reduced vintage in 2010. While the heat index shows a warmer vintage in 2011 than 2010, most notable was when the heat came. This vintage brought the 'nice weather' late in the season allowing us to



let the fruit hang 15 days longer for fantastic flavors and better pH and acid balance. Winemaker, Adam Campbell, comments, "the late and cool vintage really highlight why we choose to grow grapes on the viticultural edge. Extremely long hang time gave us wines with concentrated ripe fruit flavors, beautiful freshness and lower alcohol. These wines are why we love Oregon!" Reminding Oregon vintners, once again, those who held on patiently will be richly rewarded in the wines.