

# ELK COVE VINEYARDS

**Roosevelt Classic Club News, March 2018**

Greetings Club Members,

We've emerged from the throes of winter and are finally beginning to see signs of spring in Oregon wine country. There's a constant buzz in the cellar this time of year, with our bottling line in full motion putting our 2017 white wines into bottle.

In 1974, when Elk Cove was founded, Pat and Joe Campbell set their sights on crafting a high quality wines that could stand the test of time. Fast forward to 2018, we're popping library corks during our private seated tastings with members in our barrel room. We're now crafting our wines from 100% Estate grown fruit, sharing it with wine lovers near and far. Come out and taste it and see for yourselves at our heritage property in the heart of Oregon wine country.

Did I talk you into wanting to plan a trip out to Oregon wine country? I hope so. As your new club ambassador, I look forward to being on this Elk Cove wine journey with you. Cheers!

*-Taylor Theis, Events and Club Manager*



Taylor on a tour of Mount Richmond - happy because we saw the elk!

## This Month's Club Selections:

### 2017 Pinot Gris - \$19 Retail

Club/Bottle \$17.10 Club/Case \$14.25

March-April Club/Case \$ 13.30



“This is a classic example of what we can do with a noble grape variety in a cool climate. We take inspiration from Northern European wines with Alsatian Pinot Gris as our benchmark for fresh white wines. These wines shows fresh stone fruits like peaches and apricots. To make it varietally correct we ferment only in stainless steel temperature-controlled tanks and we bottle early to screw-cap to really capture the fruit and preserve aromatics. Previous vintages of this wine have made the Wine Spectator Top 100 list on three different occasions.”

- Adam Campbell, Elk Cove Owner-Winemaker

**Great Availability**

**Best opened 2018-2020**

### 2016 Clay Court - \$60 Retail

Club/Bottle \$54 Club/Case \$45

March-April Club/Case \$42



“Clay Court has tons of sweet red-fruit character balanced by good structure and a saline quality: hallmark attributes of wines grown on volcanic (Jory) soils in the Chehalem Mountains AVA. We bought the existing vineyard in 2010 to allow us to have vineyards on all the three major soil types in the Northern Willamette Valley. This wine was made in small open-topped tanks and aged in only the finest Burgundian coopered French oak barrels.”

- Adam Campbell, Elk Cove Owner-Winemaker

**Limited Availability - 748 Cases**

**Best opened 2018-2024 and beyond**

## IN THE VINEYARD



Tipping and Tying Vines at Mount Richmond Vineyard

Vineyard Manager Travis Watson recently gave us a tour of Mount Richmond Vineyard: “Our ideal site is an inverted bowl on one of these hilltops for various reasons: air drainage, water drainage, everything about it is that much better, even if it rolls a little bit to the north or two the west everything is better. But it’s all site specific, everything is site-specific. This is sedimentary marine, very little top soil. It’s fantastic for Pinot Noir.”

Read the whole interview at <https://elkcove.com/news/>



left: Travis Watson, Vineyard Manager & José Chavez, Vineyard Foreman  
Right: Posts for 2018 new vineyard plantings

Special Promotions for Roosevelt Club members:

# 30% Case Discount on your Club Selections!

Any 12 bottle combination of **2016 Clay Court** and **2017 Pinot Gris** (or a full case of each!) is eligible for the discount until April 30.

Please call 503-985-7760 or email [taylor@elkcove.com](mailto:taylor@elkcove.com) to order our Roosevelt Club case special.



*Timing of ground shipments of wine is weather-dependent and could be delayed. We will not ship wine via UPS ground if the weather is too hot or too cold at your destination or en route. This could damage your wine.*



Keep in touch on social media.  
Follow us [@elkcove](https://twitter.com/elkcove).

# SAVE THE DATE...

June 9 - NOLA Jazz Brunch

TBA - Willamette Valley Chamber Music Fest

August 18 - HOG WILD!

August 25 - Field & Vine Dinner

December 1 - Repeal Day Party

*join us for a*  
**PRIVATE SEATED TASTING**



*We now offer private seated tastings at various locations on our Estate Property including our barrel room, La Bohème Vineyard, the Elk Cove Pond or the Roosevelt Room. Private Seated Tastings feature winery exclusive wines and library selections. \$75/person, \$35/club members, by reservation only.*



TASTING ROOM OPEN DAILY 10 to 5  
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# ELK COVE VINEYARDS

## 2018 EVENTS

**APRIL 14**

### FIRE AND ICE

Szechuan Cuisine on Fire; Oysters on Ice. Fiery Entertainment & Wine Pairings at Elk Cove Vineyards from 5pm-9pm. Tickets at [shop.elkcove.com](http://shop.elkcove.com) \$100/\$75 club.



**APRIL 21**

### MINAM AT ELK COVE

A sit down feast with Food by Chef Carl Krause of the Minam River Lodge. Wine pairings poured by Elk Cove winemaker Adam Campbell. Only 50 seats available. \$125/\$100 club.



**MAY 19 & 20**



### PICK UP PARTY - club only

11-3 at Elk Cove Vineyards.

**JUNE 30**

### BODYVOX DANCE

Led by Emmy Award-winning choreographers Jamey Hampton and Ashley Roland, BodyVox is known for its visual virtuosity, distinctive wit and unique ability to combine dance, theater and film. \$50/\$30 Club



**JULY 7 & 8**



### PICK UP PARTY - club only

11-3 at Elk Cove Vineyards.

**JULY 22**

### OPERA IN THE VINEYARD

Join us for a celebration of summer featuring operatic arias - in the vineyard! We've teamed up with the Portland Opera to support their 2018 season. *Ticket Price TBA*

