

ELK COVE

VINEYARDS

Roosevelt Club Newsletter, July 2015

Dear Roosevelt Wine Club Members,

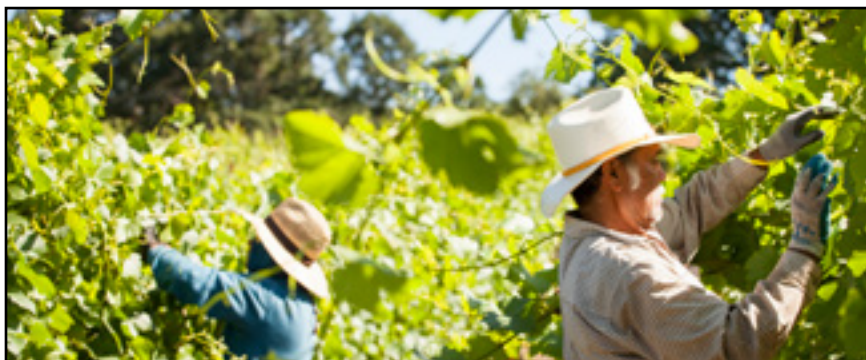
First, a big thank you for being a Roosevelt Wine Club member. We are delighted and honored to have you be part of this Elk Cove community.

Oregon is experiencing an unusually warm and dry spring. The Willamette Valley may go into summer with the least amount of April-June rainfall in more than 30 years! This is where established vineyards and over forty years of Oregon grape growing and winemaking experience makes all the difference.

The selections for July include the 2013 Shea Vineyard Pinot Noir and 2013 Five Mountain Pinot Noir, two world-class Pinot Noirs. Take advantage of your 30% case discount on these two wines, as they have limited availability and are in high demand.

Enjoy your selections!

-Kari Murphy, Roosevelt Club Manager



Hedging Pinot Noir vines into nice tidy rows is an especially labor-intensive job this year.

This Month's Club Selection:



2013 Five Mountain - \$60 Retail

This Pinot Noir comes from our Five Mountain Vineyard, a historic vineyard that we were fortunate to purchase 10 years ago. The Pommard block was planted by the Ponzi family in 1978 and they made Single Vineyard wine from this site in the early 1980's.

Five Mountain is renowned for spicy dark fruit character and a suppleness and length only possible from old-vines.

Extremely limited availability!



2013 Shea - \$60 Retail

This Pinot Noir comes from Shea Vineyard, arguably Oregon's most famous Single Vineyard Site. The list of other wineries that source grapes from Shea Vineyard is almost a who's who of Oregon wine – Penner-Ash, Bergstrom, Ken Wright, Beaux Frères...

Our 2013 Shea comes from a 14 year old planting of Dijon 777 clone Pinot Noir and brings together powerful richness, dark fruits and a very long finish.

Extremely Limited Availability!

Letter from the Winemaker:

Greetings from Oregon! Like much of the West our growing season has been hot and dry. This has us feeling pretty good about things in the vineyard. Harvest should arrive mid-September which is 2 weeks ahead of schedule. In the winery we are continually blown away by the amazing wines from the last 2 vintages. Both 2013 and 2014 remind us why we choose to grow grapes where we do – they have tons of ripe flavors but with a fresh fruit core and a super long finish.

I always want to encourage you to plan a trip out to the winery during the Summer season if you get the chance – it's a beautiful time to see the vineyards!

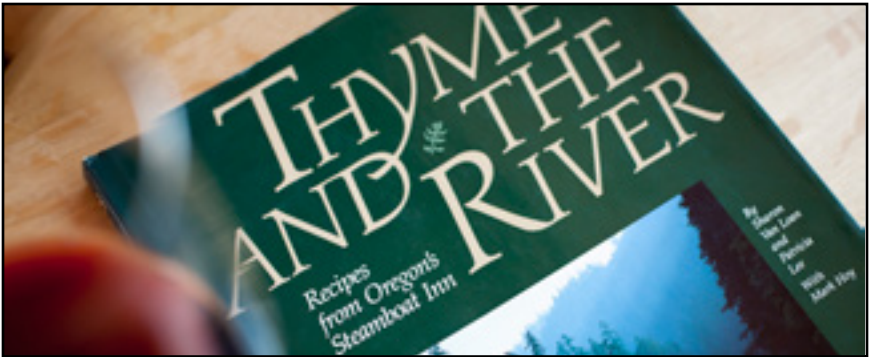
This month's selections feature two Single Vineyard Pinot Noirs from our historic Five Mountain Vineyard and the classic Shea Vineyard. They were fun wines to make and we hope you enjoy them as much as we do. Cheers!

-Adam Campbell, Winemaker & Owner



Pinot Noir bloom at the Elk Cove Estate

Wine Pairing: Barbecued Lamb Chops (from Thyme and the River; Recipes from Oregon's Steamboat Inn)



8-10 lamb chops, trimmed of any fat
1/2 cup red wine
2 tablespoons olive oil
1 tablespoon soy sauce
1 teaspoon lemon juice
2 garlic cloves, minced
1 teaspoon dried rosemary
1/2 teaspoon dried oregano
1/2 teaspoon salt

Place the trimmed lamb chops in a non-corrosive baking dish. Combine the red wine, olive oil, soy sauce, lemon juice, garlic, rosemary, oregano and salt. Pour over the lamb chops and marinate 2-4 hours, turning the chops occasionally.

Prepare the barbecue. When the coals are ready, remove the lamb chops from the marinade and place on the grill. Cook 4 minutes per side for rare. While cooking, baste with remaining marinade. Serves four.

Add a green salad, simple potatoes and a bottle of Elk Cove Pinot Noir and you have dinner!

The Steamboat Inn, a fly-fishing destination on Oregon's gorgeous North Umpqua River hosts an annual gathering of Pinot Noir Winemakers. They blind-taste each other's wines and discuss the challenges and delights of the previous vintage. This Steamboat Conference is one of the many ways regional wineries employ a collaborative spirit to improve their wines.

Special Promotions for Roosevelt Club members:

30% Case Discount on this Month's Club Selections!

Any 12 bottle combination of **2013 Five Mountain** and **2013 Shea** (or a full case of each!) is eligible for the discount.

Please call 503-985-7760 or email kari@elkcove.com to order our May Roosevelt Wine Club case special.



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

Want to keep up on what's happening at Elk Cove? Follow us on Facebook at <https://www.facebook.com/elkcove>

2011 Pinot Noir La Bohème Sparkling



Our first bubbly since 1999! This time with a gorgeous pink hue.

Our 2011 Pinot Noir La Bohème Sparkling will be released for Roosevelt Club Members in time for the Club BBQ on July 19th.

This brut style Oregon Sparkling Wine will be released to the public during the International Pinot Noir Celebration on July 24th.

\$48/bottle retail

\$43.20/bottle for RVC Members

Way to go Tate!

Elk Cove Vineyard Manager Travis Watson is headed to Taipei, Taiwan with his family. His 15 year old son Tate has been awarded a spot representing Oregon at an international swim meet!

Check out our Facebook page if you'd like to help Tate achieve his fundraising goals - and catch up on other worthy Elk Cove news.

