ELK COVE

Classic Roosevelt Club Newsletter, July 2016

Dear Roosevelt Wine Club Members,

This is an exciting selection to share with you: our 2014 Goodrich Chardonnay and our 2014 Five Mountain Pinot Noir. Goodrich is the first Chardonnay Elk Cove has produced in twenty years (see Adam's letter). Five Mountain is one of the oldest Pinot Noir sites we work with on a unique windblown laurelwood soil, leading to a remarkably drinkable, dusty redfruited wine.

We selected these two wines for you because they are great for summer sipping or serving at your next dinner party. Both Pinot Noir and Chardonnay pair deliciously with "white" proteins (chicken, pork loin, scallops), and delicate herbs (think tarragon or thyme). They even pair well with a campfire!

Better yet, bring your guests to the winery and relax on our patio overlooking our beautiful estate. Enjoy the natural wonder of our region. Drink it in. We'd love to thank you in person for your continued membership!

-Kari Murphy, Roosevelt Club Manager



Chardonnay Grapes at Goodrich Vineyard

This Month's Club Selection:



2014 Five Mountain - \$60 Retail

Club/Bottle \$54 Club/Case \$45 July-August Club/Case \$42

This Pinot Noir comes from our Five Mountain Vineyard, a historic site we were fortunate to purchase 10 years ago. The Pommard block was planted in 1978 by the Ponzi family 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.

700 cases made. Extremely limited availability!

2014 Goodrich Chardonnay - \$45 Retail Club/Bottle \$ 40.50 Club/Case \$33.75 July-August Club/Case \$31.50

We purchased this vineyard for its Pinot Noir (our 2014 received 94 points from Wine Spectator). However, we also knew of some great Goodrich Chardonnays made by our friends at Soter and Argyle. After researching and tasting and discussing Chardonnay styles with both Oregonian and Burgundian winemakers, we settled on a very gentle whole cluster press followed by a long cool fermentation in large French oak puncheons (500 Liter barrels) with bottling after 12 months in barrel. We love this wine for its plush texture balanced by bright acidity with ripe pear, meyer lemon pie and stone fruit flavors.

Letter from the Winemaker:

Greetings from Oregon!

With the exception of a cool patch in early June, the weather in 2016 has been unusually warm. Our vines are 2 to 3 weeks ahead of schedule and we are preparing for another early September harvest. As long as we have our usual beautiful Oregon Summer this vintage will mark the third early, warm vintage in a row. As I have been barrel tasting the 2015 vintage this Spring and enjoying the 2014 wines just being released, I'm struck by how these Pinot Noirs are ripe, concentrated and generous of fruit but also incredibly focused with great freshness and verve. It shows me that even in warm vintages we can make classic cool climate wines that taste of the place they are from – Oregon!

This month's selections feature the first Chardonnay Elk Cove has made in almost 20 years and another awesome 2014 Single Vineyard Pinot Noir. They were fun wines to make and we hope you enjoy them as much as we do. Cheers!



-Adam Campbell, Winemaker & Owner

Five Mountain Vineyard during Harvest

Special Promotions for Roosevelt Club members:

30% Case Discount on your Club Selections!

Any 12 bottle combination of our **2014 Five Mountain** & our **2014 Goodrich Chardonnay** (or a full case of each!) is eligible for the discount until August 31st.

Please call 503-985-7760 or email kari@elkcove.com to order our July 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. This could damage your wine.

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

Annual Summer Events in Oregon



Drink Pink at Patton Valley Vineyards - July 9th, 2016 3rd Annual Riesling Invasion - July 23rd, 2016 International Pinot Noir Celebration - July 29-31, 2016 Forest Grove Uncorked - August 20, 2016

All of these events are annual, so plan your 2017 summer trip to Oregon if you're not a local!

Coming to Portland? Looking for a hotel?

Check out Kimpton's Hotel Vintage. Voted "Best Hotel in Oregon" by US World News Report. Elk Cove participates in their "Wine Hour" to welcome guests to the Portland area.



www. hotelvintage-portland.com

Welcome Steve!



The newest member of the Elk Cove Team, Tasting Room Manager Steve Lacy comes to Elk Cove with more than 22 years of winery experience in Napa and here in Oregon. Steve received a bachelor's degree in marketing from California State University-Sacramento and enjoys hiking with his fiancée, gardening and downhill skiing at Mt. Hood.

Is your Pinot Noir Pinot Noir?

Did you know Oregon wine labeled "Pinot Noir" is required to contain at least 90% Pinot Noir? Most of the nation, including California, requires only 75% of a grape for a labeled singlevarietal wine. Oregon is leading the way for truth-in-labeling. Most Oregon wineries, including Elk Cove, go above and beyond this requirement, which officially only applies to Pinot Noir, Pinot Gris and Chardonnay.

Wine Club Notes Online Now!

You can now find our newsletters online under WINE CLUB in our main navigation or by typing in this link:

http://www.elkcove.com/wine-club-2/roosevelt-club-newsletters/