

ELK COVE

VINEYARDS

Roosevelt Classic Club News, November 2017

Greetings Club Members!

Exciting things will be happening at Elk Cove in 2018. We'll be elevating and personalizing your club membership by offering an **annual private seated tasting** for you and six of your favorite people. We're also changing the dinner scene: to accommodate requests to bring guests and friends, we will no longer host club only dinners. Instead, we'll bring out celebrity chefs, local performers and more - stay tuned! Of course, club members will receive special pricing on tickets. Pick-up parties will remain complimentary so that you can visit, taste and enjoy some seasonal nosh.

As 2017 draws to a close, we'd like to thank you for your continued support. We raise a glass to you and yours and wish you the very best this holiday season!

Thanks for being part of the Elk Cove family. Cheers!

-Kari Murphy, Roosevelt Club Manager



Rainbow over our 40+ year old vines

This Month's Club Selections:

2016 Goodrich - \$60 Retail
Club/Bottle \$54 Club/Case \$45
Nov-Dec Club/Case \$42



In the last 2 vintages, our newest Single Vineyard has already become somewhat of a press darling with 94 point ratings from both Robert Parker's Wine Advocate and the The Wine Spectator. Our Roosevelt Club members are our most important customers and therefore we are releasing this wine to you before selling it to top restaurants and bottle-shops around the country. This wine has super concentrated blackberry & dark plum fruit with spice driven aromatics.

745 Cases - Limited Availability
Best opened 2018-2030 and beyond



2015 Estate Pinot Noir - \$60 Retail

Club/Bottle \$54 Club/Case \$45
Nov-Dec Club/Case \$42

This small lot is sourced from our oldest vines here at the Estate and these are some of the oldest vines in all of Oregon. These vines are the Pommard Clone and the vine age creates wines that have an amazing complexity. The 2015 vintage was beautifully ripe and this wine has intense dark cherry fruit, a pronounced spicy quality and amazing length on the palate.

259 Cases - Extremely Limited Availability
Best opened 2017-2024 and beyond

Letter from the Winemaker:

Dear Wine Club Members,

November is here and we're finally getting a chance to catch our breath. The harvest of 2017 was a classic Oregon vintage with plenty of sunny days and refreshingly cool nights interrupted by rain a few times in late September and mid-October. With 40+ vintages under our belt and amazing hillside vineyards we were able to choose the right windows to pick beautifully ripe fruit from each block. At this very early stage we're seeing ripe tannins, fully developed flavors and classic cool climate freshness in the wines. It's really too early to make any pronouncements on the vintage so stay tuned!

About this months selections: For our 2016 Goodrich we utilize an old school technique called délestage: we take all the juice from the bottom of the fermenter and then gently return it to the top to gently extract flavor without the bitterness sometimes associated with whole cluster fermentations.

The 2015 Estate is a testament to the quality of the original Pommard clone vines we planted in 1974. These were fun wines to make and we hope you enjoy them too. Cheers!

-Adam Campbell, Winemaker & Owner



Adam sniffing a bin of juice ready for délestage.

Harvest Pics! See more at www.facebook.com/elkcove/



New Member Benefit!

Members are now eligible for an annual Private Seated Tasting for eight guests - valued at \$35/club member \$70/non-club member! We'll be sending you a gift-certificate by mail - cheers!



Special Promotions for Roosevelt Club members:

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

Any 12 bottle combination of **2016 Goodrich** and **2015 Estate Pinot Noir** (or a full case of each!) is eligible for the discount until December 31st, 2017.

Please call 503-985-7760 or email kari@elkcove.com to order our 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 in touch on Social Media? Follow us [@elkcove](https://twitter.com/elkcove).

Is your wine too cold?

We're often asked how to drink Elk Cove wine and our first response is "however you like it!" However, temperature really does effect our perception of smell and taste. A Pinot Noir that's lush with flavor and aromatics at the right temp might come across as "sour" if too cold or "hot" if too warm. Optimal serving temperatures we recommend are:

WHITE WINE: 49-55 degrees F

RED WINE: 62-68 degrees F

A good rule of thumb is to take your chilled white wine out of the fridge 30 minutes before serving. If your red wine is at a warmer room temp of 70-72, you might throw it in the fridge for 30 minutes before pouring. Cheers!



MAGNUMS AND LIBRARY WINES

Unique gifts for wine lovers!

Magnums have superior aging ability - and they're a crowd pleaser at any party.

We currently have 2015 Mount Richmond and 2014 Mount Richmond available in the 1.5 liter size. You'll also find library wines like our 2012 Willamette Valley Pinot Noir and our 2013 Clay Court in the Magnums and Library Wines section of our online shop. *Limited quantities available.*