



# What's New at AJ's Fine Foods

## Good Stewards Selections

AJ's Fine Foods "Good Stewards" selection recognizes wine makers and growers who strive to produce their products through environmentally responsible methods, minimize their impact or improve the quality of the land they cultivate, and who work to ensure healthy resources for future generations to enjoy.



## ELK COVE VINEYARDS

### FAMILY OWNED AND OPERATED

Elk Cove Vineyards proudly remains a family owned and operated winery.

Winemaker Adam Godlee Campbell joined forces with his parents in 1995 to produce outstanding Pinot Noir and Pinot Gris. Growing up among the vines on the Elk Cove Estate has instilled a tremendous respect for the soil in which the grapes were grown, therefore his role as winemaker is one of stewardship over intervention.

In the winery Adam employs gravity flow and gentle handling to protect the inherent qualities of the Estate grown fruit. We at Elk Cove hope you enjoy these wines as much as we all enjoyed the creative process in making

#### Estate Vineyards

Estate vineyards now cover over 230 acres on five separate sites in the Northern Willamette Valley.

Steep south facing slopes, of Willakenzie and Laurelwood soil types with excellent drainage, provide the perfect environment to grow the world class wine grapes that are the basis for creating Elk Cove wines. Proper site selection and meticulous vine management along with harvesting at very low yields creates the concentration and depth of flavor that are hallmarks of Elk Cove wines.

### THE VINEYARDS

Elk Cove Vineyards uses sustainable agricultural practices on all its vineyards, and all fruit is hand harvested.

#### Windhill Vineyard

Pommard clone  
Planted in 1974, purchased by Elk Cove in 1996  
Red-shot volcanic soils (Laurelwood) on very well drained gentle south-facing slopes  
Planted 7' x 7'  
Farmed using organic practices since 1999

#### La Boheme Vineyard

A proprietary selection of cuttings from the original Pommard planting on the Estate  
Planted in 1985  
Very deep and well drained Willakenzie soils, consisting of silty loam (decaying basalt on old ocean bottom)  
Planted 3' x 8' and 6' x 8' on very steep south-facing slopes  
Elevation ranges from 550' to 800'  
Farmed using sustainable practices

#### Roosevelt Vineyard

A further selection of Pommard clone cuttings from the La Bohème Vineyard  
Planted in 1993  
Soils are well-drained silty loam (Willakenzie)  
Planted 3' x 8' on steep south-facing slopes overlooking Williams Canyon  
Single-caned trellising – always thinned to one cluster per shoot  
Farmed using organic practices since 2004

#### Mt Richmond Vineyard

4th generation improved plant material (ECV Estate > La Boheme > Roosevelt > Mount Richmond), and all Pommard clone  
Planted in 1996  
Soils are well-drained silty loam (Willakenzie)  
Planted in a high-density format (2,100 vpa), similar to Roosevelt  
300-500 feet elevation, which allows for earlier ripening  
This vineyard was planted to emulate the wine quality from sites such as our esteemed Roosevelt vineyard

#### Five Mountain Vineyard

Pommard clone  
Planted in 1978, purchased by Elk Cove in 2005  
Red-shot volcanic soils (Laurelwood) set on a steep southeast slope in the Chehalem Mountains AVA, overlooking "five mountains" in the Cascade Range  
Planted 5' x 9'  
Elevation ranges from 450' to 600'  
Farmed using sustainable practices

#### Leaders in...

- Sustainable and organic farming practices
- Solar power – 50% of winery's power comes from their solar panel grid – to increase each year
- Alternative fuels – all farm equipment and winery vehicles run on bio-diesel
- Salmon Safe Certified – peer reviewed certification programs that ensure watershed and natural habitats are protected in the salmon breeding areas – [salmonsafe.org](http://salmonsafe.org)

### THE WINES

The Willamette Valley has a suitable climate for this delicate grape variety – enough sunlight and warmth for ripening and cooler night temperatures to retain varietal character. To preserve the freshness, it is whole-cluster pressed, and then fermented at very cool temperatures in small stainless steel tanks, which accentuates aromatics and enhances the richness and viscosity. The fruit is hand-harvested from select hillside vineyards in the northern Willamette Valley.

2009 was a vintage of abundance. Ideal springtime weather led to a hot summer, which gave us a beautiful, uniform and potentially prolific crop. Warm temperatures at harvest time lulled some growers into picking late, at potentially high alcohols. The right decision, top winemakers agree, was to get the grapes in while they still had fresh flavors. As always, we showed our commitment to quality by thinning and green harvesting to achieve earlier ripening and better concentration of flavors. As winemaker, Adam Campbell, states "harvest went off without a hitch and we picked the grapes at a deliberate but frankly leisurely pace which allowed focusing on retained acidity." So, vintage 2009 may be remembered as one of those rare combinations of excellent quality and quantity, with the wines showing flash.

#### Pinot Blanc Willamette Valley, 2009

Completing the third leg of our trilogy, Pinot Blanc is true to our style of white wines; clean, crisp and focused on the fruit. While great ripeness is apparent in this wine, lean and racy also describes the 2009 Pinot Blanc. This fruit is blended of, not only, both Elk Cove Vineyards' Estate and Mount Richmond vineyards but also one other select site in the Willamette Valley, Tukwilla near Dundee. We hope you enjoy this wine selection from Elk Cove Vineyards.

#### Wine Press Northwest, December 2010

*Excellent!* "Few other wineries in Oregon approach this variety with as much dedication. Aromas of Golden Delicious apple, jasmine, orange blossom, lemon peel, chalkboard dust and a dab of petroleum jelly. It's a smooth delivery of more apple, lemon chiffon and pineapple with orange pith, almond and fennel in the farewell."

#### Pinot Gris Willamette Valley, 2009

The 2009 Elk Cove Vineyards Pinot Gris starts out with sweet and unctuous aromatics while showing crispness on the palate with citrus and grapefruit. True to Elk Cove Vineyards' style, a rich mouth feel leads to a full and satisfying balanced finish. Drink this lovely white wine as an aperitif or with a variety of food pairings from salmon and main-course salads to Asian and Thai influenced dishes.

#### Wine Spectator, November 2010

90 "ECV 2009 Pinot Gris ~ named to Wine Spectator's Top 100 Wines of 2010! & Top Values wine in Jan/Feb 2011!"

#### Wine Spectator, November 2010

"Juicy, with pear, apple and lime. Hints of almond flowers on the finish." - H. S.

#### Wine Press Northwest, December 2010

*Excellent!* "One judge simply described this as 'a damn nice Pinot Gris.' Star fruit, grapefruit, peach, apricot, Bosc pear and bread dough aromas funnel into pure fruit flavors. It's clean, crisp and dry, with a dusting of minerality at the end."

#### Northwest Palate, January 2011

*Two Clusters.* "Bold and lively, this mouth-filling Gris has vigorous flavors of grapefruit, lemon, and lime fruits, along with spicy tones of basil. A fresh Gris to serve with pad thai."

#### Pinot Noir, Willamette Valley, 2008

All of Elk Cove's delicate Pinot Noir fruit undergoes the same meticulous vineyard management and gentle handling through our gravity flow system, thus achieving the elegance, texture and luscious quality that are the hallmarks of exquisite Pinot Noirs. From the early pioneering days to now, our Willamette Valley Pinot Noir has remained the foundation of Elk Cove Vineyards. This Pinot Noir is blended from several select vineyard sites comprised of Pommard and Dijon plant material and shows the softest, most approachable drinking style Elk Cove makes.

There is a quiet kind of excitement in the Willamette Valley after harvest 2008. Phrases and clichés keep rolling on such as classic cool climate, vintage conditions that are only dreamt of, potential to show the best of what Oregon has to offer. Add to this, repeated references to perhaps one of Oregon's best vintages, 1999 and understandably many in the valley are smiling. Oregon's 2008 growing season started late, with bud break on average ten days to two weeks behind schedule and followed with a relatively cool growing season. Thoughts of the recent wet and cool harvest of 2007 had many aggressively thin vineyards to concentrate fruit and speed up ripening and ward off disease pressure. Yet as in 1999, a beautiful Oregon autumn saved the day! Fall was spectacular with sunny days and cold nights, producing the tiny berries and small clusters not seen since the 1994 and 1998 vintages, laying the foundation to produce extraordinary wines.

#### Wine & Spirits, October 2010

90 – *Best Buy.*

#### [Tanzer] International Wine Cellar, July 2010

"Deep red with a bright rim. Pure but subdued aromas of blackcurrant, cherry pit and rose petal. Juicy and penetrating but quite tight, even austere, hinting at musky dark fruits and succulent herbs. This youthful, concentrated wine offers little immediate sweetness but unwinds nicely with an hour or so of aeration." - J. R.