

ELOUAN

RICH, COMPLEX OREGON WINES

2017 ELOUAN PINOT NOIR

When we ventured up to Oregon, one of the world's renowned regions for Burgundian varietal wines, we really liked what we saw. A vision quickly took shape. From the beginning, our goal with Elouan was simple: to produce Oregon Pinot Noir and Chardonnay that reflect Oregon's coastal regions. To do so, we bring together fruit from three regions along Oregon's coast which harmonize beautifully when blended as one. The diversity of these districts along with a lengthy growing season create wines with intense structure, while maintaining a vibrant acidity that sets them apart from other wines.

REGIONS OF ORIGIN

FOR ELOUAN PINOT NOIR WE BROUGHT TOGETHER FRUIT FROM THREE PREMIERE GROWING REGIONS ALONG OREGON'S COAST:

NORTHERN COASTAL VALLEY

The coolest of the regions, at times it can be difficult to fully ripen the grapes. It is a worthy contributor to any Pinot Noir blend, offering up fresh cranberry and rose petal notes with an intense acidity.

CENTRAL COASTAL HILLS

The most consistent region for Pinot Noir in Oregon, and the predominate force in the wine, this is the perfect stylistic middle ground. This region produces a vibrant acidity, soft structure and flavors of cherry, rhubarb and fresh tilled earth.

SOUTHERN COASTAL VALLEY

Offering deep plum notes, and creating richness and depth in the mouthfeel, this region results in a ripe powerhouse style for Oregon. These valleys provide a robust element to the blend with abundant, yet supple tannins, and a sweet red fruit core.



WINEMAKING PHILOSOPHY

Pinot Noir is at its most pure and nuanced when grown in a temperate, cool climate. The delicate attributes of this grape along with its tendency for early maturation mean that Pinot Noir requires lower temperatures and ample sunlight to achieve optimal ripeness. The coastal hills of Oregon are an ideal location to grow this resonant style of Pinot Noir. The name Elouan means “good light”, which is reflective of the typically cool summers with abundant sunshine found in this winegrowing region. The unique climate, diversity of soil types, and the gentle sunlight's influence on both canopy and fruit form the foundation of this wine's northern character.

GROWING SEASON

The 2017 vintage saw ample rain and snowpack in winter, which was followed by a cool and wet spring. As a result, bud break in Oregon started in mid-April. A cooling down in early June slowed flowering through the second and third week of the month, after which we experienced a few days of record-high temperatures. July ramped up the heat, moving the vintage rapidly to veraison. In August we saw more warm temperatures, and the first part of September brought accelerated fruit development. By September, when temperatures cooled, we breathed a big sigh of relief because the cooler conditions led to a slow and steady harvest. With our 2017 Elouan Pinot Noir, we are looking at slightly higher-than-average sugar and acid, complemented by beautiful flavors and rich, well-balanced fruit.

TASTING NOTES

Our 2017 Elouan Oregon Pinot Noir is a beautiful dark scarlet in color, with aromas of dried cherries and blackberry, high fruit notes with hints of vanilla and clove spice. The flavors are structured and balanced with bright red raspberry and cherry, boysenberry jam fill the palate, complemented by subtle notes of white pepper. Full bodied this Pinot Noir is complex with a smooth lingering finish.

FOOD MATCHING: *Roasted lamb chops with garlic and herb red potatoes, wild mushroom polenta, or goat cheese and walnut endive salad with raspberry balsamic drizzle.*