

## 2015 ELOUAN PINOT NOIR

Elouan is the result of Californian winemakers venturing up to Oregon, one of the world's renowned Pinot Noir regions, with a goal to produce Pinot Noir with depth of flavor, vibrancy and suppleness. For this wine we brought together fruit from three regions along Oregon's coast; Umpqua, Willamette and Rogue Valleys, which harmonize beautifully when blended as one. The diversity of these cool climate areas combined with an elongated growing season creates wine with intense structure, while maintaining a vibrant acidity that differentiates it from any California Pinot Noir.

## REGIONS OF ORIGIN

FOR ELOUAN PINOT NOIR WE BROUGHT TOGETHER FRUIT FROM THREE PREMIERE GROWING REGIONS ALONG OREGON'S COAST; UMPQUA, WILLAMETTE AND ROGUE VALLEYS.

### WILLAMETTE 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.

### UMPQUA VALLEY

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

### ROGUE VALLEY

Offering deep plum notes, and creating richness and depth in the mouth feel, this AVA results in a ripe powerhouse style for Oregon. The Rogue provides 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 the grape and its tendency for early maturation means that Pinot Noir requires lower temperatures and ample sunlight to achieve optimum 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, yet abundant sunshine found in this northern hemisphere winegrowing region. The unique climate, diversity of soil types and the gentle sunlight influence on both canopy and fruit, form the foundation of this wine's northern character.

## GROWING SEASON

The 2015 vintage in Oregon was three to five weeks earlier than normal and produced fruit of excellent quality. A warm and dry year provided the conditions we need to achieve rich and ripe fruit. True to Oregon nature, the fruit ripeness brought on by sunshine and warm days was complemented by cool evening temperatures. The warmer Rogue Valley provides the sumptuous backbone of this wine while the cooler Willamette Valley adds a subtle nuance of bright acidity. The fruit from the Umpqua Valley balances everything out with exceptional quality.

## TASTING NOTES

This 2015 Elouan Pinot Noir has greater depth and intensity than what is typical of Oregon Pinot Noir. Rich, ruby in color. Ripe cranberry, a touch of spice and fresh Bing cherry create an inviting bouquet with a subtle earthiness. The flavor profile shows red plum, bright cherry, minerality and dusty earth with a hint of sweet tobacco. The rustic layers of flavor are complemented by vanilla, spice and soft, refined tannins.

FOOD MATCHING: *pork loin, pan-seared salmon, Peking duck or veal with a mushroom sauce.*

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