

E LOUAN

2022 ELOUAN CHARDONNAY

FROM THE BEGINNING, OUR GOAL WITH ELOUAN WAS TO PRODUCE PINOT NOIR AND CHARDONNAY THAT SHOWCASED OREGON'S PREMIER WESTERN MARITIME REGIONS. WE BRING TOGETHER FRUIT FROM THREE DISTINCT TERRAINS THAT HARMONIZE BEAUTIFULLY WHEN BLENDED AS ONE, TO CREATE WINES WITH INTENSE STRUCTURE AND VIBRANT ACIDITY.

GROWN IN THE FOOTHILLS OF OREGON'S COASTAL RANGE

Fruit from three regions renowned for Burgundian varietal wines in Oregon:

NORTH WESTERN OREGON

The coolest of the regions; it can be difficult to fully ripen the grapes. It is a worthy contributor to any Chardonnay blend, offering complex phenolic development, balanced sugars and bright acidity.

WEST-CENTRAL HILLS

The most consistent region for Chardonnay in Oregon, the Central Hills is the perfect stylistic middle ground. This region produces vibrant acidity, soft structure and flavors of Golden Delicious apples, pears and toasted brioche with butter.

SOUTH WESTERN OREGON

Offering deep melon notes, and a rich mouthfeel with plenty of depth, the valleys here provide an opulent element to the blend with tropical notes of banana and pineapple.

WINEMAKING PHILOSOPHY

While Chardonnay can grow in many different climates, it thrives in cool, temperate regions like Oregon. The name Elouan means 'good light', which is reflective of the typically cool summers, yet abundant sunshine, found in this northern 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 character. In the cellar, we focus on whole-cluster light pressing of the grapes and allowing them to cold settle. The wine is then barrel fermented in French oak (50% new) for 14 months undergoing full malolactic fermentation.

GROWING SEASON

Winter conditions persisted into April, delaying flowering and extending the season. Cool temperatures in May and June further delayed the vintage. Temperatures finally warmed in July and August, but cool nights ensured adequate hangtime and flavor development. The hot temperatures helped accelerate ripening, and they remained warm, with the rains holding off until mid-October, allowing for an extended ripening period. The nearly ideal late-season weather allowed the fruit to develop complex flavors and bright acidity. We began harvesting grapes in early September and completed our harvest by mid-October.

TASTING NOTES

COLOR: White gold and yellow hay straw.

AROMAS: Honeysuckle, white apricot, lemon blossom, pear, and yellow apple.

PALATE: This wine delights the palate with lively and expressive flavors of ripe pear, crisp apple, and succulent white peaches. Its bright acidity perfectly balances the smooth, velvety mouthfeel, creating a harmonious and well-rounded experience. A truly delicious wine that captivates with every sip.

FOOD PAIRING

Pair this Chardonnay with sea scallop risotto, wild mushroom pizza with caramelized onions and honey baked brie with figs.

