

ELOUAN

2023 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

The 2023 growing season in Oregon began with a cold, dry winter, followed by above-average rainfall and cooler temperatures from March through mid-April. By late April, the weather shifted to warm and dry conditions, with temperatures three to seven degrees above normal due to a persistent high-pressure system. These ideal conditions led to a rapid bloom and fruit set, completing in less than three weeks. The warm, dry pattern continued through July, advancing veraison by nearly three weeks, while August heat accelerated ripening. Mid-September brought early storms from the Gulf of Alaska, but the return of cool, dry weather had no negative impact on the crop. For our Elouan Chardonnay, we selected fruit from vineyards with varied slopes and exposures to capture a broad range of flavors. Harvest ran from mid-September to early October.

TASTING NOTES

COLOR: Medium yellow straw hue.

AROMAS: Lemon blossom, melon, Asian pear, wildflowers, and green apple.

PALATE: This Chardonnay offers a refined expression, featuring crisp notes of lemon zest, green apple, and white nectarine. Its bright acidity perfectly balances the smooth, rich mouthfeel, resulting in a well-rounded wine with purity and harmony in every sip.

FOOD PAIRING

Pair this Chardonnay with grilled lemon-herb chicken, seared halibut, a goat cheese and arugula salad, or a spring vegetable risotto.

