

ELOUAN

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.

RESERVE PINOT NOIR

2023

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Our Elouan Reserve Pinot Noir is crafted from the finest vineyards within a single appellation in Oregon's premier Western maritime regions. This wine is a single AVA, with fruit sourced from vineyards nestled on the footslopes of the Klamath Mountain Range along the Rogue River. The unique location brings structure and vibrant acidity, allowing the wine to embody the exceptional quality and character of our top vineyards.

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2023 HARVEST REPORT

The 2023 growing season in Oregon began with a cold, dry winter, followed by a wet and chilly early spring. By late April, a shift to warm, dry conditions accelerated bloom and ripening, with veraison arriving three weeks early. August's heat ensured optimal maturity, while brief fall rains extended hang time. For our Elouan Reserve Pinot Noir, we selected

fruit from eight distinct clones, each contributing depth and complexity. The resulting wine bursts with cranberry, raspberry, blueberry, and ripe plum, balanced by vibrant acidity and layered with aromas of sage and forest floor. Harvest spanned mid-September to early October, capturing the vintage's exceptional character.

WINEMAKER NOTES

We harvested early in the morning so the fruit would arrive at the winery while the grapes were still cool to preserve their vineyard-fresh flavors. After destemming (but not crushing) the berries, we cold-soaked the must for 14 days to soften the skins and allow for ideal extraction. Both punch-down and pump-over techniques are used to ensure

balanced extraction of flavor, aromatics, structure, and color. To allow both the sweet and structural influences from the barrels to intermingle seamlessly with the rich fruit and ripe tannins of the wine, we aged our Elouan in 100% French oak, 40% new for nine months with limited use of SO2 to maintain the phenolic profile.

Color: Ruby red.

Aroma: Clove nutmeg, sweet cranberry, hint of hibiscus, cherry, and caramel.

Palate: Vibrant flavors of muddled cherry, sweet tobacco leaf, plum, roasted nuts, and ripe boysenberry. These flavors are balanced by firm tannins that carry through to a long, structured, and mouthwatering finish.

Food Pairings:

Pork chops, smoked ribs, grilled salmon, or mushroom chicken.

