

2015 ELOUAN ROSÉ

FOR THE FIRST RELEASE OF OUR ELOUAN ROSÉ, WE BROUGHT TOGETHER FRUIT FROM THREE REGIONS ALONG OREGON'S COAST; WILLAMETTE, UMPQUA AND ROGUE VALLEYS, WITH THE MAJORITY OF THE FRUIT COMING FROM THE WARMEST OF THE THREE VALLEYS, ROGUE. THE DIVERSITY OF THESE COOL CLIMATE AREAS COMBINED WITH AN ELONGATED GROWING SEASON CREATES WINE WITH INTENSITY OF FRUIT FLAVOR, STRUCTURE, AND A FRESH, VIBRANT ACIDITY.



JOSEPH WAGNER, WINEMAKER

2015 VINTAGE

With normal to above-average yields, along with dry growing conditions, 2015 was a stellar year for Oregon in terms of fruit color and flavor. The harvest wrapped up in record time, more than a month ahead of normal, with fruit ripening at an early rate and developing incredible color. Acids were lower than normal for Oregon Pinot Noirs, along with more prevalent dark berry fruit flavors than are usual. We could not have picked a better year to launch our first Elouan Rosé!

WINEMAKER NOTES

This is a bespoke rosé where grapes were grown and harvested with the specific intention of making rosé; and not a saignée rosé, which can be a by-product of making red wine.

Straight after harvest, the fruit receives a whole cluster light press, skins are discarded and then the juice is fermented in stainless steel tanks to retain the primary fruit flavors and freshness in the wine.

Please enjoy this wine very well chilled. Finished with a screwcap to preserve the crisp, clean aromas and tastes, it is a great choice for outdoor occasions: picnics, lunch on the patio, or enjoyed on its own as an aperitif.

TASTING NOTES

COLOR: A gorgeous pale pink color with a copper hue.

AROMAS: Ripe raspberry and strawberry aromas with hints of citrus.

PALATE: On entry, bright acidity enlivens the palate with firm red berry fruit flavors combined with tart, dried apricot and concentrated minerality. The mid-palate is rich and expansive with fresh acidity that carries flavors of freeze-dried berries and clementine rind through the long-lasting finish.

FOOD PAIRING

We think our Rosé pairs well with just about any food! We especially like it when served with Antipasti, Chicken Salads, or Grilled Salmon with Asparagus and Lemon Couscous.

