

ELOUAN

OREGON

WILLAMETTE VALLEY | UMPQUA VALLEY | ROGUE VALLEY

2017 ELOUAN ROSÉ

FOR OUR ELOUAN ROSÉ, WE BROUGHT TOGETHER FRUIT FROM THREE REGIONS ALONG OREGON'S COAST; WILLAMETTE, UMPQUA AND ROGUE VALLEYS. 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

2017 VINTAGE

In 2017, Oregon experienced one of the coldest, wettest winters in decades. Despite the cool spring, we saw even growth with only a slightly delayed bud break. We completed harvest in late October with above average yields and stellar fruit quality.

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 flavors, it is a great choice for outdoor occasions: picnics, lunch on the patio, or enjoyed on its own as an aperitif.

TASTING NOTES

COLOR: Very pale pink with hints of copper.

AROMAS: Red berry fruits - from raspberry and strawberry - intertwined with notes of citrus.

PALATE: Bright acidity enlivens the palate and flavors segue to notes of berries, tart stone fruits and concentrated minerality. On the mid-palate, the wine 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.

