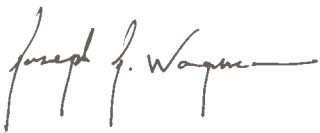


2016 KLAMATH'S KETTLE ROGUE VALLEY RESERVE PINOT NOIR

THE ROGUE BASIN WAS CREATED WHEN THE KLAMATH RANGE PUSHED UP AGAINST THE CASCADES, FOLLOWED BY ERAS OF EROSION FORMING A DEEP FERTILE BOWL SURROUNDED BY PROTECTIVE HILLS. THIS GEOLOGIC FEATURE PAIRED WITH THE COOL, MEDITERRANEAN CLIMATE YIELDS A PINOT NOIR WITH WEIGHT AND ELEGANCE. AT ELOUAN, WE WORK TO FOCUS THESE DISCRETE ELEMENTS INTO A UNIQUE OREGON RESERVE PINOT NOIR.



JOSEPH WAGNER, WINEMAKER

2016 VINTAGE

Winter in the Rogue Valley brought about plenty of rain and warmer than normal temperatures. March through May was also very warm, which brought on early bud break and rapid, early vine growth. Summer was characterized by warm days and cool nights which helped the fruit to maintain good acidity. Harvest was completed about two weeks earlier than normal on the first week of October for the Rogue Valley region with wines that have suple tannins, superb depth and expressive red fruit.

WINEMAKER NOTES

After harvesting the grapes, we de-stemmed 100% of the clusters. During fermentation, we employ techniques to tailor extraction to the needs of each lot. By catering to the individual needs of each fermentation lot, we can ensure that our style of reactive winemaking is the best way to coax the most ethereal and true qualities from Pinot Noir fruit. We aged the wine for eight months in a mix of new and seasoned French oak and racked it after malolactic fermentation was complete and once more at blending.

TASTING NOTES

COLOR: Dark, shimmering ruby red.

AROMAS: Deep notes of plum, red cherries and black currant jam with subtle touches of toasty vanilla and spice.

PALATE: Rich, ripe fruit flavors of plum, cherry, mixed berry jam, and blackberry. Smooth tannins round out the mouthfeel.

FOOD PAIRING

Slow-cooked duck, Gorgonzola cheese, grilled filet, or lamb chops with red-wine reduction glaze.

