

ELOUAN

RICH, COMPLEX OREGON WINES

2019 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

After a very cold and wet winter that saw torrential rains occurring on the Oregon Coast Ranges and heavy snowfall in the Cascade Mountains, the 2019 growing season finally arrived. From late April and into early May, grapevine growth was variable and delayed due to the cold spring weather. From late May through early June, the cold weather switched to warm weather resulting in healthy grapevine growth, uniform bloom and fruit set, and a crop that was slightly below average. The weather pattern quickly changed in late August to a very cold and wet September with rainfall that was 300% above normal. While the weather was cold and wet, the viticulture practices of leaf removal and shoot thinning minimized disease issues allowing the crop to mature properly. We completed the harvest of Chardonnay grapes across the state of Oregon by early October.

TASTING NOTES

The 2019 Elouan Chardonnay opens up with beautiful aromas of grapefruit, citrus, and honeysuckle accompanied by notes of violet and apricot. Pale straw yellow in color, this Chardonnay has bright and lively acidity with rich flavors of apple, pear, stone fruit, lemon, and juicy peach. This wine has a smooth and well-balanced mouth-feel, with a lingering and bright finish.

FOOD PAIRING: *Mussels with pomme frites, pan-roasted lobster with chive beurre blanc, light Caesar salad with shaved asiago, or seafood linguine.*

