

ELOUAN

OREGON

WILLAMETTE VALLEY | UMPQUA VALLEY | ROGUE VALLEY

2016 ELOUAN CHARDONNAY

When we ventured up Oregon, one of the world's renowned regions for Burgundian varietal wines, we really liked what we saw. A vision quickly took shape. From the beginning, our goal with Elouan was simple: to produce Oregon Pinot Noir and Chardonnay that reflect Oregon's coastal regions. To do so, we bring together fruit from three regions along Oregon's coast--Willamette, Umpqua and Rogue valleys--which harmonize beautifully when blended as one. The diversity of these districts and a long growing season create wines with intense structure, while maintaining a vibrant acidity that sets them apart from the rest.

REGIONS OF ORIGIN

FOR ELOUAN CHARDONNAY, WE BROUGHT TOGETHER FRUIT FROM THREE PREMIERE GROWING REGIONS ALONG OREGON'S COAST:

WILLAMETTE VALLEY

The coolest of the regions; at times it can be difficult to fully ripen the grapes here. It is a worthy contributor to any Chardonnay blend, offering complex phenolic development, balanced sugars and bright acidity.

UMPQUA VALLEY

The most consistent region for Chardonnay in Oregon, Umpqua 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.

ROGUE VALLEY

Offering deep melon notes, while also creating richness and depth in the mouth feel, this AVA contributes to a decadent, full-bodied style of Chardonnay. The Rogue provides 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

As was the case last year, this year's growing conditions were as warm of a vintage as Oregon has had. In the Rogue Valley, the state's southernmost grape-growing region, winter rains were 40 to 50% above normal, then warm weather assured early, rapid and uniform vine growth. Moving north to Umpqua Valley, we also saw plentiful winter rain with a pleasant growing season and steady crop maturation. In Willamette Valley, the northernmost grape-growing region of Oregon, high temperatures reigned throughout spring and summer.

TASTING NOTES

Lively aromatics and generous fruit define the 2016 Elouan Chardonnay. Burnished gold in color, this Chardonnay starts off with unforgettable aromas of apricot, lemongrass and buttered popcorn that set the stage for beautifully melded flavors of honeydew melon, pear and lemon shortbread. Full bodied and supremely balanced, with lively acidity in perfect harmony with rich, round fruit. Opulent mouthfeel with a clean finish.

FOOD MATCHING: *wild-mushroom risotto, rock shrimp in herb pasta, curried chicken salad with almonds and roasted grapes.*