

2017 ELOUAN CHARDONNAY

When we ventured up to 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 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:

NORTHERN COASTAL 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.

CENTRAL COASTAL 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.

SOUTHERN COASTAL VALLEY

Offering deep melon notes, while also creating richness and depth in the mouthfeel, this region contributes to a decadent, full-bodied style of Chardonnay. These valleys 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

In 2017, Oregon recorded its coldest winter in over 50 years. In the Southern Coastal Valley, winter brought heavy rainfall, this delayed bud break, veraison, and ripening by about two weeks. Despite the delays, yields were above normal. Moving north to the Central Coastal Hills, there were high rainfalls similar to the Southern Valley which also delayed the growing season. Once the sun later arrived, we had uniform growing days and nice chilly nights. In the Northern Coastal Valley, we experienced a cool winter, then saw unusually hot days and cool nights but consistent growth patterns overall.

TASTING NOTES

The 2017 Elouan Chardonnay opens with beautiful aromas of green apple, citrus, honeysuckle, and persimmon. Light gold in color, this Chardonnay has delightful flavors of guava, passion fruit, ripe peaches, and buttered popcorn. This wine has a smooth and luxurious mouthfeel, with a lingering and bright finish.

FOOD MATCHING: *Rainbow trout with garlic lemon herb sauce, Greek quinoa salad with feta cheese, or fish and chips with tartar sauce.*