

2018 ELOUAN PINOT NOIR

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.



JOSEPH WAGNER, WINEMAKER

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 Pinot Noir blend, offering up fresh cranberry and rose petal notes with an intense acidity.

WEST-CENTRAL HILLS

The most consistent of the regions and the predominate force in the wine, this region produces a vibrant acidity, a soft structure, and flavors of cherry, rhubarb, and freshly tilled earth.

SOUTH WESTERN OREGON

Offering deep plum notes and a rich mouthfeel with plenty of depth, the valleys here provide a robust element to the blend with abundant, yet supple tannins and a sweet red fruit core.

WINEMAKING PHILOSOPHY

Pinot Noir is at its most pure and nuanced when grown in a temperate, cool climate. The delicate attributes of this grape along with its tendency for early maturation mean that Pinot Noir requires lower temperatures and ample sunlight to achieve optimal ripeness. 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 northern character.

GROWING SEASON

The winter of 2018 was abnormally dry and warm until mid-February. A cold and wet spring delayed bud break by one week, but a temperate April and May led to rapid, healthy growth. Drought conditions returned in June and July, and warm summer temperatures moved the vintage quickly to veraison in late July. The warm summer transitioned to cool fall weather in early September, allowing the fruit to mature evenly while retaining nice acidity and ripe fruit flavors. Harvest began in early September and was completed by mid-October.

TASTING NOTES

Dark ruby red in color, this wine opens up with aromas of dark cherry, persimmon, dark chocolate, and sweet pipe tobacco. The palate is rich, robust, and well-balanced, with solid structure and intense flavors of Bing cherry, cocoa, candied cranberry, and boysenberry. Superb depth and concentration complement rich tannins and lead into a smooth medium finish.

FOOD PAIRING

Salmon with arugula, feta, and quinoa, flank steak with chimichurri, or heavy ricotta and ravioli with a light red sauce.

