

ELOUAN

RICH, COMPLEX OREGON WINES

2021 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

Winter began with above average temperatures and below normal rainfall. From March to early April the weather became extremely cold which caused a delay in the grapevine growth. Variable weather patterns continued from April through June with large fluctuations in temperatures ranging from cold to abnormally hot. The warm summer weather continued into fall allowing the fruit to mature. The ideal late season weather allowed the fruit to develop ripe cherry, boysenberry, and raspberry that was complemented by bright acid. We began harvesting grapes in early September and completed our harvest by the mid-October.

TASTING NOTES

Garnet in color, this wine opens up with aromas of bright cherry, plum pie, cocoa nibs, and hints of baking spice. The palate is rich and well-balanced with notes of raspberry jam, candied cranberry, wild bramble, and a lingering pepper finish. Incredible depth and concentration complement rich tannins and lead into a smooth, medium finish.

FOOD PAIRING

French onion soup topped with a warm baguette slices lightly brushed with olive oil, an Italian sausage and arugula pizza topped with pickled red onions, or a spicy tortellini with zucchini and tomatoes.

