

ELOUAN



RESERVE CHARDONNAY

2023



Joe Wagner has been immersed in every aspect of the wine industry his entire life. Learning the ropes from his father Chuck Wagner, who co-founded Caymus Vineyards with his parents in 1972, Joe gained a love for viticulture and winemaking. His lifelong experience also instilled in him a strong work ethic and the importance of leading by example.

When Joe established Belle Glos vineyard-designated Pinot Noirs in 2001, he took a different approach to vineyard decisions and winemaking than the traditional Burgundian philosophy. Joe threw off wine conventions by establishing his philosophy of “Go With Your Palate”, a simple way of empowering people to drink what they enjoy and not be swayed by others.



Our Elouan Reserve Chardonnay is crafted from the finest vineyards within a single appellation in Oregon's premier Western maritime regions. This wine is a single AVA, with fruit sourced from vineyards nestled on the footslopes of the Klamath Mountain Range along the Rogue River. The unique location brings structure and vibrant acidity, allowing the wine to embody the exceptional quality and character of our top vineyards.



2023 HARVEST REPORT

The 2023 growing season in Oregon started with a cold, dry winter, followed by a wet and chilly early spring. But from late April through summer, warm, dry weather took over, accelerating bloom and ripening. Ideal conditions led to an early veraison and balanced fruit development. August's heat ensured optimal maturity, while brief fall rains extended hang time, allowing us to harvest perfectly ripened grapes for

our Elouan Reserve Chardonnay. Sourced from diverse vineyard sites, this Chardonnay showcases vibrant acidity with layers of melon, peach, lemon, green apple, and ripe pear, complemented by floral aromatics of lemon blossom and wildflowers. Harvest spanned mid-September to early October, capturing the season's exceptional character.

WINEMAKER NOTES

Our Elouan Reserve Chardonnay is whole-cluster pressed for a delicate extraction, then cold-settled for 36 hours. Native yeast fermentation takes place in 70% new French oak and 30% once-used French oak barrels. The wine undergoes full malolactic fermentation and ages on fine lees for 14 months,

with bi-weekly stirring to enhance texture and depth. Final blending focuses on showcasing the purity, richness, and coastal vibrancy of Oregon Chardonnay. The result is a layered, expressive wine with refined structure and a long, elegant finish.

Color: Golden straw.

Aroma: Fresh pineapple, dried apricot, kettle corn, crème brulee, and a hint of honey.

Palate: This wine delights the palate with lively and expressive flavors of Asian pear, lemon meringue, salty caramel, toasted vanilla bean spice, roasted almonds, and toasted marshmallows. Its firm round acidity perfectly balances the smooth, velvety mouthfeel, creating a harmonious and well-rounded experience.

Food Pairings:

Chicken piccata, crab cakes, seared scallops or lobster.

