

ELOUAN

2023 ELOUAN ROSÉ

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.

GROWN IN THE FOOTHILLS OF OREGON'S COASTAL RANGE

Fruit from three regions renowned for Burgundian varietal wines in Oregon:

WINEMAKING PHILOSOPHY

This is a bespoke Rosé where the grapes are grown and harvested with the specific intention of making a Rosé; not a Saignee Rosé, which is a by-product of making red wine. Straight after harvest, the fruit received a whole cluster light press, skins are discarded, and the juice is then fermented in stainless steel tanks to retain the primary fruit flavors and freshness in the wine.

Please enjoy this wine well chilled. Finished with a screwcap to preserve the crisp, clean aromas and flavors, it is a great choice for outdoor occasions: picnics, lunch on the patio, or enjoyed on its own as an aperitif.

GROWING SEASON

While winter began with several early storms that provided much-needed rainfall to Oregon, in mid-April, during budbreak, the state experienced a severe frost event that delayed grapevine growth by two to three weeks compared to normal. From May through June, a series of late-season storms brought rainfall ranging from 150 to 300% above normal. Once July arrived, the weather transitioned to very warm conditions with no rainfall, resulting in rapid grapevine growth. From July into late August, the warm weather allowed the grapevines to grow rapidly, offsetting the early season delays caused by the wet and cold spring weather. Veraison occurred in late August, and due to the very warm weather in September, the crop ripened a bit earlier than anticipated. In late September, we began harvesting the fruit for our Elouan Rose and completed the harvest in the first week of October.

TASTING NOTES

COLOR: A beautiful salmon color with hues of copper tones.

AROMAS: Refreshing aromas of peach, wild strawberry, raspberry, and honeysuckle.

PALATE: Bright and lively on the palate with flavors of pear, stone fruit, strawberry shortcake and subtle notes of citrus. This wine has a well-balanced mouth-feel that dances on the palate and is elevated with refreshing acidity.

FOOD PAIRING

We think our Rosé pairs well with just about any food! We especially like it served with grilled ahi tuna, a caprese salad, or a spicy shrimp taco.

