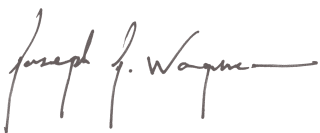


2016 MISSOULAN WASH RESERVE PINOT NOIR

THE ICE AGE MISSOULA FLOODS EXPOSED THE DISTINCT, VOLCANIC AND MARINE SEDIMENTARY SOIL OF THE NORTHWEST CORNER OF OREGON- THE FOUNDATION OF A SPECTATULAR TERROIR. THESE WELL-DRAINED SOILS- PAIRED WITH THE INTENSELY COOL, BUT SUN-DRENCHED SUMMERS-CREATE PINOT NOIR OF VIBRANCY AND RESTRAINT. AT ELOUAN, WE WORK TO FOCUS THESE DISCRETE ELEMENTS INTO A UNIQUE OREGON RESERVE PINOT NOIR.



JOSEPH WAGNER, WINEMAKER

2016 VINTAGE

A warm, wet winter across the Northern Coastal Valley brought about early bud break. The warmer weather persisted into spring and encouraged rapid vine growth. A late-July cooling period that continued into September helped to regulate the fruit's sugar development and maintain acidity. Harvest was completed by the end of September and the resulting wines show beautiful color, excellent depth, solid structure and firm acidity.

WINEMAKER NOTES

After harvesting the grapes, we de-stemmed 100% of the clusters. During fermentation, we employ techniques to tailor extraction to the needs of each lot. By catering to the individual needs of each fermentation lot, we can ensure that our style of reactive winemaking is the best way to coax the most ethereal and true qualities from Pinot Noir fruit. We aged the wine for eight months in a mix of new and seasoned French oak and racked it after malolactic fermentation was complete and again once more at blending.

TASTING NOTES

COLOR: Rich, dark crimson red.

AROMAS: Lush and layered notes of cranberry, strawberry jam and pomegranate mix with aromas of cocoa and spice.

PALATE: Elegant, bright and textured with notes of cassis, strawberry and cherry with hints of allspice and bacon. Rich and balanced with refined tannins.

FOOD PAIRING

Roast turkey, bacon-stuffed mushrooms, cranberry-glazed beef tenderloin and chocolate-covered strawberries with your favorite person.

