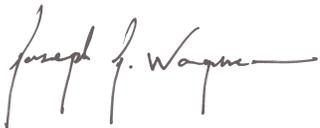


## 2017 MISSOULAN WASH RESERVE PINOT NOIR

THE ICE AGE MISSOULA FLOODS EXPOSED THE DISTINCT, VOLCANIC, AND MARINE SEDIMENTARY SOIL OF THE NORTHWEST CORNER OF OREGON - THE FOUNDATION OF THIS SPECTACULAR 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

### 2017 VINTAGE

Oregon recorded its coldest and wettest winter in the last 35 years which lasted through spring, delaying bud break by three weeks in North Western Oregon. May was warmer than normal and bloom conditions were favorable for good fruit set. Harvest was completed by the third week of October and the resulting wines show beautiful color, excellent depth, solid structure, and firm acidity.

### WINEMAKER NOTES

After harvesting the grapes, we destemmed 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 barrels and racked it twice; once after malolactic fermentation was complete, and again at blending.

### TASTING NOTES

**COLOR:** Deep magenta

**AROMAS:** Focused and complex with intense and lively aromas of strawberry, blackberry and spice

**PALATE:** Lush and elegant flavors of cranberry and blackberry with subtle layers of sweet pipe tobacco and cedar. Supple tannins with a lingering finish.

### FOOD PAIRING

Duck cassoulet, Rigatoni with chicken in a gorgonzola cream sauce, and sautéed garlic bacon mushrooms.

