

ELOUAN

RICH, COMPLEX OREGON WINES

2018 ELOUAN CHARDONNAY

When we ventured up to Oregon, one of the world's renowned regions for Burgundian varietal wines, we really liked what we saw. A vision quickly took shape. From the beginning, our goal with Elouan was simple: to produce Oregon Pinot Noir and Chardonnay that reflect Oregon's coastal regions. To do so, we bring together fruit from three distinct terrains along Oregon's premiere Western vineyards which harmonize beautifully when blended as one. The diversity of these districts and a long growing season create wines with intense structure, while maintaining a vibrant acidity that sets them apart from the rest.

GROWN IN THE FOOTHILLS OF OREGON'S COASTAL RANGE

FOR ELOUAN CHARDONNAY, WE BROUGHT TOGETHER FRUIT FROM THREE RENOWNED GRAPE GROWING REGIONS IN THE PREMIERE WESTERN OREGON AREA:

NORTH WESTERN OREGON

The coolest of the regions; at times it can be difficult to fully ripen the grapes here. It is a worthy contributor to any Chardonnay blend, offering complex phenolic development, balanced sugars and bright acidity.

WEST-CENTRAL HILLS

The most consistent region for Chardonnay in Oregon, the Central Hills is the perfect stylistic middle ground. This region produces vibrant acidity, soft structure and flavors of Golden Delicious apples, pears and toasted brioche with butter.

SOUTH WESTERN OREGON

Offering deep melon notes, while also creating richness and depth in the mouth feel, this region contributes to a decadent, full-bodied style of Chardonnay. These valleys provide an opulent element to the blend with tropical notes of banana and pineapple.



WINEMAKING PHILOSOPHY

While Chardonnay can grow in many different climates, it thrives in cool, temperate regions like Oregon. The name Elouan means 'good light', which is reflective of the typically cool summers, yet abundant sunshine, found in this northern winegrowing region. 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 character. In the cellar, we focus on whole-cluster light pressing of the grapes and allowing them to cold settle. The wine is then barrel fermented in French oak (50% new) for 14 months undergoing full malolactic fermentation.

GROWING SEASON

In 2018, Oregon had an unusually dry and warm winter that transitioned into a very cold and wet spring. While grapevine growth in early spring was somewhat delayed due to the late winter storms, warm weather returned from May through July and grapevine growth was both uniform and healthy. For the late summer and well into fall, the Pacific Ocean temperatures were cooler than normal, moderating the climate and allowing the fruit to mature in a slow and even manner. The crop yields were average to slightly above average and the fruit ripened nicely with a good balance of fruit and acid components. The quality of the fruit was outstanding, and we completed harvesting our Oregon Chardonnay by the middle of October.

TASTING NOTES

The 2018 Elouan Chardonnay has an abundant floral aroma of acacia blossoms and rose petals accompanied by citrus and white pear. Pale straw yellow in color, this Chardonnay has bright acidity with very light oak followed by flavors of tropical fruit, lime zest and a touch of nectarine. This wine has a smooth and well-balanced mouth-feel, with a lingering and bright finish.

FOOD MATCHING: *Scallop and Shrimp Linguine in a white wine and butter sauce, pomegranate seed and goat cheese salad, or chicken with chopped fresh tomato, basil, and garlic.*



@elouanwines • #elouan • elouanwines.com