

# ELOUAN

RICH, COMPLEX OREGON WINES

## 2018 ELOUAN ROSÉ

FOR OUR ELOUAN ROSÉ, WE BRING TOGETHER FRUIT FROM THREE DISTINCT TERRAINS ALONG OREGON'S PREMIER WESTERN VINEYARDS. THE DIVERSITY OF THESE COOL CLIMATE AREAS COMBINED WITH AN ELONGATED GROWING SEASON CREATES WINE WITH INTENSITY OF FRUIT FLAVOR, STRUCTURE, AND A FRESH, VIBRANT ACIDITY.



JOSEPH WAGNER, WINEMAKER

### 2018 VINTAGE

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 slightly delayed due to the late winter storms, warm weather returned from May through July and growth was uniform and healthy. Overall, the crop yields were slightly above average, the quality of the fruit was exceptional, and harvest was completed by mid-October.

### WINEMAKER NOTES

This is a bespoke rosé where grapes were grown and harvested with the specific intention of making rosé; not a saignée rosé, which can be a by-product of making red wine.

Straight after harvest, the fruit receives 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 very 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.

### TASTING NOTES

**COLOR:** A beautiful pale pink color with hues of copper tones.

**AROMAS:** Refreshing aromas of strawberry, cantaloupe, and nectarine followed by notes of citrus.

**PALATE:** Lively flavors of grapefruit, strawberry, and nectarine fill the palate with subtle notes of lemon custard and kumquat. On the mid-palate, this wine is rich and expansive with bright acidity that carries flavors of raspberry and clementine rind through to a long-lasting, smooth finish.

### FOOD PAIRING

We think our rosé pairs well with just about any food! We especially like it when served with a goat cheese and mandarin orange salad.

