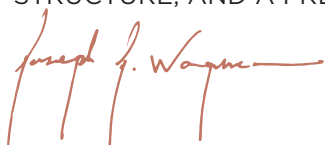


## 2020 ELOUAN ROSÉ

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 AN INTENSITY OF FRUIT FLAVOR, STRUCTURE, AND A FRESH, VIBRANT ACIDITY.



JOSEPH WAGNER, WINEMAKER

### 2020 VINTAGE

For Oregon, the winter period began with above normal temperatures accompanied by above average precipitation. Temperatures in January were 2 to 6°F above normal and rainfall totals ranged from 120 to 150% above normal. However, rainfall in February was very low and ranged from 60 to 80% of normal. The low rainfall in the early winter period elevated concerns by both Growers and Wineries about the development of a regional drought. The dry weather pattern continued in April with rainfall that was 50 to 70% below normal and temperatures that were 1 to 5°F above normal. A dynamic weather pattern occurred across Oregon throughout May varying from warm to cold, wet conditions. Bloom and fruit set conditions were less than optimal across the state due to the persistent wet weather that occurred from May into June and resulted in a crop that was very light for all varieties. Due to the light crop, grapevine growth was vigorous and healthy. To improve grape color, enhance flavors, and prevent plant pathogens from occurring, Growers carefully removed leaves in the fruit zone to improve sunlight and airflow on the ripening crop. Veraison started in early to mid-August and finished by early to mid-September. The fruit had beautiful flavor and tannin development complemented by a brilliant spectrum of color and lively acidity. We began harvesting grapes in mid to late September and completed our harvest by mid-October.

### WINEMAKER NOTES

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.

### TASTING NOTES

**COLOR:** Blush pink with shimmery copper highlights.

**AROMAS:** Abundant aromas of strawberry, nectarine, pear, white plum, and sweet raspberry followed by notes of honeysuckle and star anise.

**PALATE:** Bright and lively on the palate with flavors of raspberry, strawberry shortcake, nectarine, and stone fruit with subtle notes of jasmine and orange blossom.  
This wine has vibrant acidity that carries through to a lingering, smooth finish.

### FOOD PAIRING

We think our Rosé pairs well with just about any food! We especially like it served with a strawberry field salad with walnuts, tilapia tacos with crème fresh, cabbage and mango tacos, lobster ravioli with an Alfredo white sauce, or fig jam, arugula, and basil pizza.

