

2019 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

2019 VINTAGE

After a very cold and wet winter that saw torrential rains along the Oregon Coast and heavy snowfall in the Cascade Mountains, the 2019 growing season finally arrived. From late April and into early May, grapevine growth was variable and delayed due to the cold spring weather. From late May through early June, the cold weather shifted to warm weather, which resulted in healthy grapevine growth, uniform bloom and fruit set, and a crop that was slightly below average. Mild and warm weather remained in place from late June through to early August. The mild weather pattern quickly transitioned to a cold and wet September with rainfall well above normal and temperatures 3 to 7°F below normal. While the weather was cold and wet, the canopy management practices of leaf removal and shoot thinning minimized disease issues, allowing the crop to mature properly. The wet weather abated in early October with dry and cold conditions prevailing for the remainder of the month. The fruit matured with intense flavors, aromatics, and soft tannins, and was accentuated by bright acid and a beautiful spectrum of color. Grapes were harvested 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 salmon color with hues of copper tones.

AROMAS: Refreshing aromas of peach, pear, white plum, and honeysuckle followed by notes of cherry blossom and fresh roses.

PALATE: Vibrant flavors of fresh strawberry and very ripe raspberry fill the palate with subtle notes of citrus and stone fruit. This wine has bright acidity that carries flavors of grapefruit and nectarine 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 linguine with clams and a chicken field salad with fresh strawberries.

