2017 KLAMATH'S KETTLE RESERVE PINOT NOIR

THE ROGUE BASIN WAS CREATED WHEN THE KLAMATH RANGE PUSHED UP AGAINST THE CASCADES, FOLLOWED BY ERAS OF EROSION FORMING A DEEP FERTILE BOWL SURROUNDED BY PROTECTIVE HILLS. THIS GEOLOGIC FEATURE PAIRED WITH THE COOL, MEDITERRANEAN CLIMATE YIELDS A PINOT NOIR WITH WEIGHT AND ELEGANCE. AT ELOUAN, WE WORK TO FOCUS THESE DISCRETE ELEMENTS INTO A UNIQUE OREGON RESERVE PINOT NOIR.



2017 VINTAGE

The winter period was recorded as one of the coldest and wettest winters in the last 100 years. Fortunately, the cool and uneven weather in spring transitioned to a warm summer with very mild evenings. The consistently hot weather during the summer period caused veraison to start in late July and was completed by the middle of August. The fruit retained very good acidity and had excellent color and flavor development. We began harvest in this South Western Oregon region in late September and wrapped up an excellent harvest by the third week in October.

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 plum red with scarlet highlights.

AROMAS: Lively notes of raspberry, cranberry, and red cherry with hints of dry herbs.

PALATE: Rich and finessed, this Oregon pinot noir melds both ripe fruit flavors of cranberry, strawberry, and black fruit flavors of plum and currants. Exceptionally smooth tannins with a lingering finish.

FOOD PAIRING

Crispy duck, roasted lamb with rosemary, roasted brussel sprouts, or broccolini.

