

2015 ELOUAN ROGUE VALLEY RESERVE PINOT NOIR

FOR OUR VERY FIRST ELOUAN RESERVE PINOT NOIR WE RELIED ENTIRELY ON FRUIT SOURCED FROM THE ROGUE VALLEY AVA OF SOUTHERN OREGON—THE WARMEST AND DRIEST OF OREGON'S VITICULTURAL AREAS. ROGUE'S MEDITERRANEAN CLIMATE CONSISTENTLY PRODUCES POWERHOUSE PINOTS WITH DEEP PLUM NOTES, ABUNDANT YET SUPPLE TANNINS, AND A SWEET RED FRUIT CORE. THAT WAS PARTICULARLY TRUE IN THE 2015 VINTAGE, WHICH IS WHY WE CHOSE TO PRODUCE THIS LIMITED-PRODUCTION OFFERING.



JOSEPH WAGNER, WINEMAKER

2015 VINTAGE

After a very dry growing season with accelerated ripening in each and every vineyard we sourced from, harvest began two weeks earlier than normal in the Rogue Valley. Not surprising given the stellar growing conditions, the crop ripened very nicely, with Brix that were higher than normal. We brought in very ripe black fruit leaning toward soft, dark plum, with acids on the medium side. Yields were exceptionally generous due to a really good fruit set in spring.

WINEMAKER NOTES

After harvest, we de-stemmed 100% of the clusters, then we both punched down and pumped over the must, then monitored separate lots and tailored extraction methods to the needs of each lot. We've learned that this 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 and racked it after malolactic fermentation was complete.

TASTING NOTES

COLOR: Deep, shimmering ruby red.

AROMAS: Rich, ripe dark plums, red cherries and black currant jam with subtle touches of pepper spice, mushrooms and earthiness.

PALATE: Lush, dark fruit framed by a velvety mouthfeel and subtle tannins. A sweet, red fruit core. Good structure and depth of flavor, with soft tannins balanced by a fresh lingering acidity.

FOOD PAIRING

Duck cassoulet, Gorgonzola cheese, grilled filet, or lamb chops with red-wine reduction glaze.

