

ELOUAN

2023 ELOUAN PINOT NOIR

SRP: \$25 | 96,570 CASES

DRIED PLUM
MADAGASCAR VANILLA
BING CHERRY



APPELLATION

Oregon

VINEYARD COMPOSITION

The fruit is sourced from select vineyards in Southern Oregon, bringing richer, jam-driven flavors and structure, and bright red fruit character with more refined tannins.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

After fermentation, 30% of the wine was transferred to French oak barrels and aged for 10 months. The remaining portion was aged in tank with a combination of French oak.

HARVEST

September 2023

ALCOHOL

13.5%

BOTTLING

August 2025

pH

3.68

TASTING NOTES FROM THE WINEMAKER

This fuller-bodied Pinot Noir showcases dark, ripe cherry and plum layered with baking spice and cocoa, accented by subtle earthy notes. Vibrant acidity and soft, supple tannins give the wine balance and lift. It pairs especially well with roasted or smoked meats, Brie or Gruyère, mushroom-driven dishes, duck, and prosciutto, while remaining versatile enough to complement a wide range of foods.

VINTAGE OVERVIEW

The 2023 growing season in Oregon started with a cold, dry winter, followed by a wet and chilly early spring. But from late April through summer, warm, dry weather took over, accelerating bloom and ripening. Ideal conditions led to an early veraison and balanced fruit development. August's heat ensured optimal maturity, while brief fall rains extended hang time, allowing us to harvest perfectly ripened grapes.

