

ALCOHOL AND TOBACCO TAX AND TRADE BUREAU
(TTB)

AMERICAN VITICULTURAL AREA (AVA)

MANUAL

FOR PETITIONERS



Oregon Coast · Pinot Noir

Willamette Valley · Umpqua Valley · Rogue Valley





NIELSEN RANKINGS FROM RETAIL SCAN DATA

Oregon Pinot Noir Nationally \$17 and above, 52 weeks ending 6/30/18 **ELOUAN PINOT NOIR 750 ML**

- #1 grossing in Dollars at \$9m
- #1 sales in 9L cases at 39,475
- Fastest growing in Dollars from prior year +\$3.73m
- Fastest growing in 9L cases from prior year +16,734

Oregon Rose Nationally \$13 and above, 52 weeks ending 6/30/18

ELOUAN ROSE 750 ML

- #1 grossing in Dollars at \$1.13m
- #1 sales in 9L cases at 5,671
- Fastest growing in Dollars from prior year +\$550k
- Fastest growing in 9L cases from prior year +2,996

Willametter Journal

This Pinot Noir was cultivated and crafted to honor the unique where it was grown. The Willamette region of Oregons vastal range is a place credition wer decades for its vibrant and who style. This vintage of Holhi Showcases the gifts of fory Vature in all her glory ESSENTIAL ARTICLE-

VINTED FROM:

2017 Pinot Non

Territory of Oregon

Joseph J. Wagner

VINTED & BOTTLED BY THE WILLAMETTER RUTHERFORD, CA.

OWERNMENT WARNING: (1) ACCORDING TO THE SLAZE
DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFICIS
(2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS VIOLABILITY TO DRIVE A CAR OR OPERATE MACHINERY
AND MAY CAUSE HEALTH PROBLEMS.
CONTAINS SULFITES . 750 ML
ALC. 14.1% BY VOL.

OMB No. 1513-0020

				OMB 160: 1010-002
FOR TTB USE ONLY		DEPARTMENT OF THE TREASURY ALCOHOL AND TOBACCO TAX AND TRADE BUREAU APPLICATION FOR AND		
17244001000313			ICATION/E	XEMPTION OF LABEL/BOTTLE APPROVAL
1. REP. ID. NO. (If any)	CT OR 38	(See In	structions and	Paperwork Reduction Act Notice on Back)
PART I - APPLICATION				
2. PLANT REGISTRY/BASIC PERMIT/BREWER'S NO. (Required)	3. SOURCE OF PRODUCT (Required) Domestic	8. NAME AN REGISTRY, I	D ADDRESS OF BASIC PERMIT	APPLICANT AS SHOWN ON PLANT OR BREWER'S NOTICE. INCLUDE APPROVED SED ON LABEL (Required)
BWN-CA-21400	Imported	COPPER CANE, COPPER CANE LLC 1960 SAINT HELENA HWY		
4. SERIAL NUMBER (Required) 170902	5. TYPE OF PRODUCT (Required) wine		ORD CA 94573 Used on label)	
	DISTILLED SPIRITS MALT BEVERAGE			
6. BRAND NAME (Required) ELOUAN		8a. MAILING	ADDRESS, IF I	DIFFERENT
7. FANCIFUL NAME (If at MISSOULAN WASH	(עיי			
9. FORMULA		(Wine Only)	14. TYPE OF AF	PPLICATION (Check applicable box(es))
	Pinot noir		a. 🕜 cı	ERTIFICATE OF LABEL APPROVAL
11. WINE APPELLATION OREGON	(If on label)		b. 🗆 "F	ERTIFICATE OF EXEMPTION FROM LABEL APPROVAL or sale in only" (Fill in State abbreviation.)
12. PHONE NUMBER	13. EMAIL ADDRESS		c. Di	STINCTIVE LIQUOR BOTTLE APPROVAL. TOTAL BOTTLE APACITY BEFORE CLOSURE (Fill in amount)
(800) 400-1353			d. RI	ESUBMISSION AFTER REJECTION B ID. NO
15. SHOW ANY INFORMATION THAT IS BLOWN, BRANDED, OR EMBOSSED ON THE CONTAINER (e.g., net contents) ONLY IF IT DOES NOT APPEAR ON THE LABELS AFFIXED BELOW. ALSO, SHOW TRANSLATIONS OF FOREIGN LANGUAGE TEXT APPEARING ON LABELS.				
PART II - APPLICANT'S CERTIFICATION				
knowledge and belief; an correctly represent the co	d, that the representations on ontent of the containers to when	on the labels at	ttached to this for els will be applied	ation are true and correct to the best of my m, including supplemental documents, truly and l. also certify that I have read, understood and F 5100.31, Certificate/Exemption of Label/Bottle
16. DATE OF APPLICATION (Application was e-filed) 17. SIGNATURE OF APPLICANT OR AU (Application was e-filed)			ED AGENT	18. PRINT NAME OF APPLICANT OR AUTHORIZED AGENT JAY MCPHERSON
PART III - TTB CERTIFICATE				
This certificate is issued subject to applicable laws, regulations and conditions as set forth in the instructions portion of this form.				
19. DATE ISSUED 20. 09/12/2017	AUTHORIZED SIGNATURE	E, ALCOHOL	AND TOBACCO	TAX AND TRADE BUREAU



Image Type:

Back

Actual Dimensions: 4.57 inches W X 3.92 inches H



2016 MISSOULAN WASH

THE ICE AGE MISSOULA FLOODS EXPOSED THE DISTINCT, VOLCANIC AND MARINE SEDIMENTARY EARTH OF OUR HILLSIDE WILLAMETTE SITES, REVEALING THE ESSENTIAL SOIL OF THIS SPECTACLILAR TERRAIN. THESE WELL-DRAINED SOILS—PAIRED WITH THE INTENSELY COOL, BUT SUN-DRENCED SUMMERS—CREATE PINOT NOIR OF VIBRANCY AND RESTRAINT. AT ELOUAN, WE WORK TO FOCUS THESE DISCRETE ELEMENTS INTO A UNIQUE OREGON RESERVE PINOT NOIR.

ALCOHOL. 14.2% BY VOLUME VINTED & BOTTLED BY ELOUAN RUTHERFORD, CALIFORNIA

GOVERNMENT WARNING: (I) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

ElouanWines.com

COPPER CANE

--- WINES & PROVISIONS ---ST. HELENA. CALIFORNIA



CONTAINS SULFITES

ELOUAN

2016 PINOT NOIR



2016 ELOUAN MISSOULAN WASH WILLAMETTE VALLEY RESERVE



ELOUAN

WILLAMETTE VALLEY RESERVE PINOT NOIR

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JOSEPH WAGNER, WINEMAKER

2016 VINTAGE

A warm, wet winter across he Willamette Valley brought about early bud break. The warmer weather per isted into spring and encouraged rapid vine growth. A late-July cooling period that continued into September helped to regulate the fruit's sugar development and maintain acidity. Harvest was completed by the end of September and the resulting wines show beautiful color, excellent depth, solid structure and firm acidity.

WINEMAKER NOTES

After harvesting the grapes, we de-stemmed 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 and racked it after malolactic fermentation was complete and once more at blending.

TASTING NOTES

COLOR: Rich, dark crimson red.

AROMAS: Lush and layered notes of cranberry, strawberry jam and pomegranate mix with aromas of cocoa and spice.

PALATE: Elegant, bright and textured with notes of cassis, strawberry and cherry with hints of allspice and bacon. Rich and balanced with refined tannins.

FOOD PAIRING

Roast turkey, bacon-stuffed mushrooms, cranberry-glazed beef tenderloin or chocolate-covered strawberries with your favorite person.

