

EOLA HILLS

WINE CELLARS



2012 LATE HARVEST GEWÜRZTRAMINER VIN D'ÉPICE

"Pressed from late harvest frozen Gewürztraminer grapes, our Vin d'Épice is unctuous, honeyed and spicy on the palate with flavors reminiscent of apricots and guavas. While the wine is very sweet, the spicy notes and firm acidity keeps it from being cloying."

- **Winemaker Steve Anderson**

FOOD PAIRING

Try this with pan-seared duck liver with cracked peppercorns, or desserts such as pears poached in white wine with cloves, cinnamon and vanilla, or dried apricot and Muscat cheesecake in a gingersnap crust.

ACCOLADES

Oregon Wine Press, December 2014 - Value Pick, "Spicy intensity"

CHARACTERISTICS

Color: Golden

Aroma: Apricot, guava

Taste: Honey, spice,
tropical fruits

Body: Sweet, full, intense

TECHNICAL DATA

Brix at harvest: 36

Alcohol: 12.5%

PH: 3.32

Residual sugar: 16.7%

Production: 384 cases

Eola Hills Wine Cellars

501 S Pacific Hwy, 99W • Rickreall, OR 97371

1-800-291-6730 • 503-623-2405

www.eolahillswinery.com

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