

EOLA HILLS

WINE CELLARS



2014 EOLA HILLS PINOT GRIS

“Pomme fruits and jasmine flowers come to mind immediately when asked to describe the nose of the 2014 Pinot Gris. A fully fleshed mid-palate establishes a base, and it grows from there, fading to a lengthy, yet bright and refreshing finish. This Pinot Gris was made exclusively from estate-grown grapes.”

- Winemaker Steve Anderson

FOOD PAIRING

Serve with grilled jumbo tiger prawns that have been marinated in lemon and pineapple juices and finished with a dash of white pepper and dill weed, or with chicken simmered slowly in a white wine sauce and served with mixed vegetables. By itself, this wine is a nice prelude to any dining experience.

ACCOLADES

2014 Gold Medal, 2015 Interwine China, International Wine & Spirits Exhibition

2014 Review: **Wine Enthusiast** - 88 Points, Best Buy

2013 Review: Wine Enthusiast – 88 Points, Best Buy

CHARACTERISTICS

Color: Pale yellow diamond

Aroma: Ripe apple, jasmine
flowers

Taste: Ripe apple, pear, citrus
honey flowers

Body: Complex and refreshing

TECHNICAL DATA

Brix at harvest: 22.0

Alcohol: 12.5%

Acid: 5.5 g/L

PH: 3.34

Residual sugar: 0.46%

Production: 14,400 cases

Eola Hills Wine Cellars

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

1-800-291-6730 • 503-623-2405

www.eolahillswinery.com

everyday extraordinary