

EOLA HILLS

WINE CELLARS



2014 SAUVIGNON BLANC

“Superb, sublime and sumptuous. Made from estate-grown grapes from our Oak Grove Vineyards within the Eola-Amity Hills of the Willamette Valley. The nose is tropical and floral, leading into flavors including lemon grass and hints of citrus. The finish is light and reminiscent of lemon zest.”

- Winemaker Steve Anderson

FOOD PAIRING

Enjoy with crab cakes, shrimp, scallops or oysters, pasta with seafood, tom yum soup, or a warm goat cheese salad with walnuts and herbed croutons. Enliven steamed mussels or clams with a splash of this wine, olive oil, fresh herbs and garlic.

ACCOLADES

New release, not yet entered in competition.

CHARACTERISTICS

Color: Linden flower

Aroma: Guava, grapefruit, linden flowers

Taste: Citrus, lemongrass, Asian pear

Body: Medium

TECHNICAL DATA

Brix at harvest: 22.9

Alcohol: 12.5%

PH: 2.97

Residual sugar: 0

Production: 600 cases

Eola Hills Wine Cellars

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everyday extraordinary