

EOLA HILLS

WINE CELLARS



2012 RESERVE OREGON "LA CRÉOLE" PINOT NOIR

A beautiful ruby color, this wine's flavors of cherry, oak and a lingering vanilla meld together on the palate. A blend of the best barrels of wine from the vineyards I feel produced the highest quality grapes for the exceptional 2012 harvest. Fruit is forward in the palate, filling and round, with length that fades slowly and finishes clean.

- **Winemaker Steve Anderson**

FOOD PAIRING

This elegant wine can be enjoyed on its own, or paired with lightly seasoned foods. Try it with salmon garnished with lemon peel and dill, or with a marinated and grilled pork tenderloin, served with an arugula, goat cheese and blueberry salad.

ACCOLADES

2012 Review: *Wine Enthusiast*, 89 Points
Sunset International Wine Competition 2016, Silver Medal

CHARACTERISTICS

Color: Ruby

Aroma: Sweet red cherries,
toasted oak, smoke

Taste: Cherry, vanilla, coconut

Body: Medium

TECHNICAL DATA

Brix at harvest: 23.8-24.5

Alcohol: 13.9%

Acid: 0.55 gr/L

pH: 3.71

Residual sugar: 0.0 gr/L

Production: 2,288 cases

Eola Hills Wine Cellars

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winemaker's reserve