

EOLA HILLS

WINE CELLARS



2012 RESERVE LODI "OLD VINE" ZINFANDEL

This Zinfandel was picked from Ancient vines (100yrs old +) on the Mohr-Fry ranch. Fermented at cool temperatures to extract soft tannins, then barrel-aged in older American Oak for 14 months. A minimum of handling, a maximum of fruit expression. A rich silky entry evolves into Pomegranates and hints of cedar.

- **Winemaker Steve Anderson**

FOOD PAIRING

Try this with Chicken Cacciatore with Kalamata Olives and Fennel or Paella with Peppered Chicken, Spicy Sausage and Escargots. This is perfect with Basil Fettuccine with Sun-Dried Tomatoes, Olives and Proscuitto.

ACCOLADES

2012 Vintage: Silver Medal, SIP

2011 Vintage: Bronze Medal Winner, 2014 Newport, Seafood & Wine Festival

2010 Vintage: Silver Medal Winner – San Diego International Competition 2013
Gold Medal Winner – McMinnville Wine & Food Classic 2013

CHARACTERISTICS

Color: Red

Aroma: Ripe Strawberry and Pomegranate

Taste: Enter soft and quickly builds to crescendo, fruit and spice.

Body:

TECHNICAL DATA

Brix at harvest: 27 Brix

Alcohol: 14.6%

PH: 3.60

Residual sugar: .6

Barrel type: American

Production: 605 cases

Eola Hills Wine Cellars

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