

EOLA HILLS

WINE CELLARS



2014 EOLA HILLS PINOT NOIR

Given the easy hand on the Oak regime, the intensity of this vintage of Pinot noir is incredible. The mouth-filling, elegant tannins are solely derived from the grapes themselves. The high percentage component of Eola-Amity Hills fruit out of Oregon's Willamette Valley gives an earthy and dark fruit character that's intense, but not heavy on the palate."

- **Winemaker Steve Anderson**

FOOD PAIRING

The winery's culinary team suggests pairing this wine with smoked salmon on a bed of rice, sprinkled with red wine vinegar, black pepper and dill.

ACCOLADES

2014 Review: **Sunset International Wine Competition 2016** – Gold Medal
"Attractively priced, this Pinot offers cherry cola, strawberry jam, cranberry, and vanilla complexity."

2014 Review: **Wine Spectator**, Best Buy 86 Points

2014 Review: **Wine Enthusiast**, Best Buy 86 Points

2013 Review: **Touring & Tasting Magazine** – Platinum List 2016 (Oregon)

2013 **Newport Seafood and Wine Competition** – Gold Medal winner

2012 **San Diego International Competition** – Gold Medal winner

2012 Review: **Wine Enthusiast** – 89 points, Editor's Choice

2012 Review: **Great Northwest Wine** – "Excellent... a standout on the shelf"

CHARACTERISTICS

Color: Dark violet

Aroma: Pomegranate, black cherry,
Douglas Fir needles

Taste: Cherry, strawberry and black
raspberry

Body: Rich, nearing robust

TECHNICAL DATA

Brix at harvest: 23.8 average

Alcohol: 13.4%

Acid: 6.4 g/L

PH: 3.9

Production: 24,500 cases

Eola Hills Wine Cellars

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everyday extraordinary