

EOLA HILLS

WINE CELLARS



2015 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

2015 Review: *Wine Enthusiast*, Best Buy - 88 Points,

2015 Review: *Food & Beverage World* - 89 Points

2014 Review: *Sunset Magazine* - Gold Medal "Attractively priced, this Pinot offers cherry cola, strawberry jam, cranberry, and vanilla complexity."

2014 Review: *Wine Spectator* - 86 Points

2014 Review: *Wine Enthusiast* - 86 Points

2013 Review: *Touring & Tasting Magazine* - Platinum List 2016

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

2012 *San Diego International Competition* - Gold Medal winner

CHARACTERISTICS

Color: Dark violet

Aroma: Pomegranate, black cherry, bright red fruits

Taste: Cherry, strawberry and black raspberry

Body: Rich, full of flavor

TECHNICAL DATA

Brix at harvest: 23.8 average

Alcohol: 13.4%

Acid: 6.4 g/L

PH: 3.9

Production: 32,000 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