

# EOLA HILLS

## WINE CELLARS



### 2016 EOLA HILLS CLASSIC OREGON PINOT GRIS

Bergamot scented grapefruit juice, comes to my mind immediately when asked to describe this Pinot Gris. Fully fleshed mid palate establishes a base, and it grows from there, and fades to a rich and clean finish, extended lees contact is a contributing factor for the richness. It is grapefruit juice blended with Bergamot tea, with a baguette in hand. Also with the added adult benefit of alcohol! This Pinot Gris was made exclusively from estate grown grapes of the Eola-Amity sub AVA of the Willamette Valley.

- **Winemaker Steve Anderson**

#### FOOD PAIRING

Grilled jumbo tiger prawns that have been marinated overnight in Lemon and Pineapple juices and sprinkled with White Pepper and fresh dill weed. Chicken simmered slowly in a white sauce and a side of mixed summer veggies. Prosciutto wrapped sea scallops.

#### ACCOLADES

2016 New Release – awaiting to be reviewed

2015 **Wine Enthusiast** - Best Buy 88 Points

2015 **Food & Beverage World** – 89 Points

2014 Review: **Wine Enthusiast** - 88 Points, Best Buy

2014 Review: **Wine Spectator** – 87 Points

2014 Review: **Inter Wine China 2015** - Gold Medal

2013 Review: **Wine Enthusiast** – 88 Points, Best Buy

2013 Review: **Wine Spectator** – 87 Points

#### CHARACTERISTICS

**Color:** Pale yellow diamond

**Aroma:** Tangerine zest, yeast lees

**Taste:** Bergamot, Pamplemousse  
(grapefruit)

**Body:** Complex and refreshing

#### TECHNICAL DATA

**Brix at harvest:** 22.0~

**Alcohol:** 12.5%

**Acid:** 6.3 g/L

**PH:** 3.22

**Residual sugar:** 0.40%

**Production:** 14,400 cases

#### Eola Hills Wine Cellars

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*everyday extraordinary*