

# EOLA HILLS

## WINE CELLARS



### 2014 RESERVE BARREL SELECT OREGON PINOT NOIR

Select barrels from our best Oregon vineyard lots are blended together to create the best wine possible from each vintage. The barrels selected are outstanding individuals from various vineyard lots when blended together, become more than the sum of their parts. A balance is struck between the fruit and the oak, and the brightness of youth is tempered with extended aging in barrels. The 2014 vintage has proven itself to be full of fruit and full of life so enjoy this handcrafted wine. Flavors of dark cherry, ripe red berries and earth mingle with smoky tannins in this outstanding hand-crafted Pinot noir.

- 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

**Wine Enthusiast** - 89 Points

**Food & Beverage World** – 90 Points

2012 Review:

**Sunset Magazine International Wine Competition** - 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:** 14.94%

**Acid:** 0.55 gr/L

**pH:** 3.71

**Residual sugar:** 0.0 gr/L

**Production:** 1288 cases

#### Eola Hills Wine Cellars

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[www.eolahillswinery.com](http://www.eolahillswinery.com)

*winemaker's reserve*