

EOLA HILLS

WINE CELLARS



2015 BARREL SELECT RESERVE OREGON CHARDONNAY

TASTING NOTES

I believe it is all about the balance. In life, as well as winemaking. In the case of the wine, fruit, oak, & acid come together in harmony. Barrels are selected from various vineyard lots, appellations, yeast selections, and aged for 17 months, before it is harmoniously blended together. The nose opens up with Vanilla, think chocolate chip cookie dough, butter, and shredded coconut. The flavors include Butter and a touch of Vanilla with a long flavorful finish.

- Winemaker Steve Anderson

APPELATIONS

68.98% Eola-Amity AVA = Wolf Hill Vineyard

31.02% Applegate Valley = Denman/Rosella's/Academy Vineyards

FOOD PAIRING

The coconut and butter flavors of this Chardonnay coupled with the subtle crisp talc finish make this an elegant wine. Grilled or lightly smoked fish or poultry work particularly well, as a food pairing. Try it with Apricot Chicken.

CHARACTERISTICS

Color: Wheat, straw yellow

Aroma: Lemon, butter, light oak

Taste: Pina Colada, vanilla

Body: Smooth and mouth-filling

TECHNICAL DATA

Brix at harvest: 24.5-23

Alcohol: 14.8%

Acid: 4.8 gr/L

pH: 3.33

Residual sugar: <0.2 gr/L

Production: 1,140 cases

Eola Hills Wine Cellars

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