

# EOLA HILLS

## WINE CELLARS



### 2012 RESERVE "LA CRÉOLE" PINOT NOIR

A beautiful ruby color, this wine's flavors of cherry, oak and a lingering vanilla meld together on the palate. A blend of the best barrels of wine from the vineyards I feel produced the highest quality grapes for the exceptional 2012 harvest. Fruit is forward in the palate, filling and round, with length that fades slowly and finishes clean.

- **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

New release, not yet reviewed.

#### 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:** 13.9%

**Acid:** 0.55 gr/L

**pH:** 3.71

**Residual sugar:** 0.0 gr/L

**Production:** 2,288 cases

#### Eola Hills Wine Cellars

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*winemaker's reserve*