

EOLA HILLS

WINE CELLARS



2014 RESERVE “LA CRÉOLE” CHARDONNAY

“With grapes sourced from all over Oregon, our La Créole Chardonnay is a true Oregon Appellation. Barrel selections from various vineyard lots, appellations and yeast selections are aged for 12-14 months, then blended together to make a harmonious combination of fruit, oak and acid. The nose opens up rich and refreshing with lemon nougat, milk chocolate and pear; flavors include lemon, butter and a touch of vanilla. The finish is long, crisp and flavorful.”

- Winemaker Steve Anderson

FOOD PAIRING

The lemon and butter flavors of this Chardonnay coupled with its subtle crisp 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, pasta with lobster or shrimp, or grilled mahi mahi.

CHARACTERISTICS

Color: Lemon yellow

Aroma: Lemon, butter, light oak

Taste: Rich, almost creamy

Body: Firm, yet smooth and
mouth-filling

TECHNICAL DATA

Brix at harvest: 24.5-23

Alcohol: 13.5%

Acid: 5.1 gr/L

pH: 3.31

Residual sugar: 0.0 gr/L

Production: 1,200 cases

Eola Hills Wine Cellars

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winemaker's reserve