

# EOLA HILLS

## WINE CELLARS



### 2014 EOLA HILLS PINOT GRIS

“Pomme fruits and jasmine flowers come to mind immediately when asked to describe the nose of the 2014 Pinot Gris. A fully fleshed mid-palate establishes a base, and it grows from there, fading to a lengthy, yet bright and refreshing finish. This Pinot Gris was made exclusively from estate-grown grapes.”

- Winemaker Steve Anderson

#### FOOD PAIRING

Serve with grilled jumbo tiger prawns that have been marinated in lemon and pineapple juices and finished with a dash of white pepper and dill weed, or with chicken simmered slowly in a white wine sauce and served with mixed vegetables. By itself, this wine is a nice prelude to any dining experience.

#### ACCOLADES

2014 Gold Medal, 2015 Interwine China, International Wine & Spirits Exhibition

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

2013 Review: Wine Enthusiast – 88 Points, Best Buy

#### CHARACTERISTICS

**Color:** Pale yellow diamond

**Aroma:** Ripe apple, jasmine  
flowers

**Taste:** Ripe apple, pear, citrus  
honey flowers

**Body:** Complex and refreshing

#### TECHNICAL DATA

**Brix at harvest:** 22.0

**Alcohol:** 12.5%

**Acid:** 5.5 g/L

**PH:** 3.34

**Residual sugar:** 0.46%

**Production:** 14,400 cases

#### Eola Hills Wine Cellars

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*everyday extraordinary*