

EOLA HILLS

WINE CELLARS



2014 LATE HARVEST SAUVIGNON BLANC "VIN D'OR"

"Pressed from late-harvest, frozen Sauvignon Blanc grapes and barrel fermented in new French Oak, our Vin d'Or exudes aromas of vanilla, honey and pineapple. Its natural sweetness is supported by a strict acid backbone that displays the entire flavor the grape has to offer."

- **Winemaker Steve Anderson**

FOOD PAIRING

A perennial medal winner, Vin d'Or pairs best with clean flavors. Enjoy a crème brûlée, cheesecake flavored with ginger, or shortbread cookies with this dessert wine.

ACCOLADES

Newport Seafood and Wine Festival 2014 - Gold Medal

CHARACTERISTICS

Color: Gold
Aroma: Vanilla, apricot
Taste: Very sweet
Body: Full

TECHNICAL DATA

Brix at harvest: 39
Alcohol: 12.3%
PH: 3.4
Residual sugar: 15%

Eola Hills Wine Cellars

501 S Pacific Hwy, 99W • Rickreall, OR 97371

1-800-291-6730 • 503-623-2405

www.eolahillswinery.com

everyday extraordinary