

# EOLA HILLS

## WINE CELLARS



### WILLAMETTE VALLEY ROSÉ

"A blend of Müller-Thurgau, Muscat, and Marechal Foch grapes sourced from Oregon's Willamette Valley. An intensely aromatic wine with flavors of nectarines and red currants, and a hint of herbal grapiness. Fruity, light and off dry with a wonderful mineral-like finish."

- **Winemaker Steve Anderson**

#### FOOD PAIRING

With its dry, fruity character, this wine complements many different foods, from light pastas to fragrant curries to virtually any cheese. A festive wine to pair with appetizers at an elegant party, or serve with grilled meats and vegetables at a backyard barbecue.

#### ACCOLADES

New release, not yet entered in competition.

#### CHARACTERISTICS

**Color:** Rose petal

**Aroma:** Passionfruit, green  
pineapple

**Taste:** Muscat, red currants,  
nectarines

**Body:** Medium

#### TECHNICAL DATA

**Brix at harvest:** ~21.5

**Alcohol:** 12.0%

**Acid:** 0.61 gr/L

**PH:** 3.17

**Residual sugar:** 0.6%

**Production:** 631 cases

#### Eola Hills Wine Cellars

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*everyday extraordinary*