

EOLA HILLS

WINE CELLARS



2013 CABERNET SAUVIGNON

"A refreshingly open nose of vanilla and berries will command your attention immediately. On the palate, wild blueberries with the added punch of ripe black currants. Almost three years in the barrel fleshes out the intense Cabernet quality while it completely marries with the oak, resulting in soft tannins, and flavors of cocoa powder and plum skins."

- **Winemaker Steve Anderson**

FOOD PAIRING

Try our Cabernet Sauvignon with a well-marbled steak, or a spiced, stuffed pork tenderloin accompanied by mashed potatoes drizzled with Oregon truffle oil. Dark chocolate truffles also pair elegantly with this wine.

ACCOLADES

Gold Medal, Oregon Wine Press

CHARACTERISTICS

Color: Purple

Aroma: Magnolia blossoms, currants and smoke

Taste: Blackcurrant, vanilla and cocoa powder

Body: Medium plus

TECHNICAL DATA

Brix at harvest: 25.1

Alcohol: 13.8%

PH: 3.84

Residual sugar: 0.0. grams/L

Barrel type: 11% new oak, French and American

Production: 551 cases

Eola Hills Wine Cellars

501 S Pacific Hwy, 99W • Rickreall, OR 97371
1-800-291-6730 • 503-623-2405

www.eolahillswinery.com

everyday extraordinary