

EOLA HILLS

WINE CELLARS



2015 EOLA HILLS CLASSIC OREGON PINOT GRIS

A balance of perfume and fruit on the nose, are followed by ripe red apples and Bergamot, from Bee Balm, that dominate the entry onto the palate. A crisp acidity focus freshness of this stellar 2015 vintage Eola Hills Pinot Gris which is sourced entirely from estate-grown grapes from the Eola-Amity Hills of the Willamette Valley

- **Winemaker Steve Anderson**

FOOD PAIRING

This versatile wine goes well with fresh prawns marinated in lemon and citrus juices served over a bed of rice pilaf, 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, even with spicy dishes!

ACCOLADES

2015 **Wine Enthusiast** - Best Buy 88 Points

2015 **Food & Beverage World** - 89 Points

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

2014 Review: **Wine Spectator** - 87 Points

2014 Review: **Inter Wine China 2015** - Gold Medal

CHARACTERISTICS

Color: A slight golden hint

Aroma: Ripe red apple, perfume nose

Taste: Citrus, ripe apple, pear, honey, floral finish

Body: Crisp, bright, and refreshing

TECHNICAL DATA

Brix at harvest: 31.05

Alcohol: 12.5%

Acid: 6.1 g/L

PH: 3.17

Residual sugar: 0.43%

Production: 24,000 cases

Eola Hills Wine Cellars

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everyday extraordinary