

EOLA HILLS

WINE CELLARS



2013 EOLA HILLS PINOT NOIR

"A balance of fruit and toasted oak. Ripe berries, strawberries and cherries mingle with the soft supple texture of wine aged in a combination of American and French oak barrels. Well rounded mouth feel and smooth finish, complete the palate of this wine. Another grand Pinot from Eola Hills Wine Cellars."

- **Winemaker Steve Anderson**

FOOD PAIRING

The winery's culinary team suggests pairing this wine with smoked salmon on a bed of rice, sprinkled with red wine vinegar, black pepper and dill.

ACCOLADES

2013 Review: *Touring & Tasting Magazine* – Platinum List 2016 (Oregon)

2013 *Newport Seafood and Wine Competition* – Gold Medal winner

2012 *San Diego International Competition* – Gold Medal winner

2012 Review: *Wine Enthusiast* – 89 points, Editor's Choice

2012 Review: *Great Northwest Wine* – "Excellent... a standout on the shelf"

CHARACTERISTICS

Color: Dark violet

Aroma: Pomegranate, black cherry,
Douglas Fir needles

Taste: Cherry, strawberry and black
raspberry

Body: Rich, nearing robust

TECHNICAL DATA

Brix at harvest: 23.8 average

Alcohol: 13.5%

Acid: 6.4 g/L

PH: 3.9

Production: 24,500 cases

Eola Hills Wine Cellars

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everyday extraordinary