

EOLA HILLS

WINE CELLARS



2014 RESERVE BARREL SELECT "LA CRÉOLE" PINOT GRIS WILLAMETTE VALLEY

A delicious and refreshing change from a typical Pinot Gris. Instead of aging in stainless steel tanks, we fermented and aged our Reserve Pinot Gris *sur lie* in acacia wood barrels from the South of France. The most mature fruit from our Legacy Estate Vineyard is selected for this wine, which opens with a bright, fruity acidity, but finishes softly, more like a Chardonnay. A unique and distinct wine that emerges with complexity and fully fleshed body giving weight to the wine.

- Winemaker Steve Anderson

FOOD PAIRING

The green apple and pear coupled with its subtle soft finish make this an elegant wine. Try it with pineapple glazed Cornish game hen or a rich seafood pasta!

CHARACTERISTICS

Color: Light straw

Aroma: Green apple and pear

Taste: Apple, honeysuckle with hint of oak

Body: Full of flavor with a crisp and sophisticated soft finish

TECHNICAL DATA

Brix at harvest: 23.2

Alcohol: 13.2%

Acid: 6.6 gr/L

pH: 3.4

Residual sugar: 0.0 gr/L

Production: 380

Eola Hills Wine Cellars

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winemaker's reserve