

EOLA HILLS

WINE CELLARS



2015 GEWÜRZTRAMINER

This Oregon Gewürztraminer is made in a slightly sweeter German style. The first sip envelopes you with tropical fruit - guava, honeysuckle - followed by aromas of apple cinnamon spice. A smooth, off-dry wine with balanced fruit and acidity, medium-bodied with a hint of roasted macadamia nuts on the finish.

- Steve Richards, Assistant Winemaker

FOOD PAIRING

The wine's fruity character and hint of sweetness pairs well with spicy curries, pad thai noodles, pork roast, chili Colorado or a grilled cheese and roasted red pepper sandwich. The culinary team at Eola Hills enjoys this wine with Dungeness crab cakes, accompanied by a salad of garden greens with a citrus-ginger dressing.

ACCOLADES

New release, not yet entered in competition.

CHARACTERISTICS

Color: Light straw
Aroma: Guava, honeysuckle
and spice
Taste: Off-dry
Body: Light-medium

TECHNICAL DATA

Brix at harvest: 23.5
Alcohol: 12.5%
PH: 3.30
Residual sugar: 1.5 grams/L
Production: 500 cases

Eola Hills Wine Cellars

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