

EOLA HILLS

WINE CELLARS



2015 WHITE RIESLING

"With crisp entry, this wine transitions to a smooth, rich mouthfeel. In both aromatics and on the palate, the fruit character of Asian pear and yellow cherries shines through. Fruit from our Legacy Estate Vineyard and others located within the Eola-Amity AVA of the Willamette Valley produce a well-balanced and bright wine, a great addition to so many different types of dishes."

- Winemaker Steve Anderson

FOOD PAIRING

A wine that can be paired with virtually every course of a meal – from appetizers, salads, main dishes featuring poultry, pork, shellfish, or spicy international flavors, to dessert. At the winery, we enjoy this wine on its own or served with crackers and Willamette Valley Cheese Company aged gouda.

ACCOLADES

New release, not yet entered in competition.

CHARACTERISTICS

Color: Pale gold
Aroma: Ripe Asian pear, Royale Anne cherries
Taste: Semi-sweet
Body: Smooth-medium

TECHNICAL DATA

Alcohol: 11.5%
Acid: 7.3 gr/l
pH: 3.13
Residual sugar: 18 gr/L
Production: 1,200 cases

Eola Hills Wine Cellars

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everyday extraordinary