

EOLA HILLS

WINE CELLARS



MÉTHODE CHAMPENOISE SPARKLING CHARDONNAY 2015 WILLAMETTE VALLEY OREGON

HOW IT'S MADE

Whether it is called Champagne or sparkling wine, what is really important is how the wine is made. This is why Eola Hills has chosen to do our sparkling wines in this **méthode champenoise** style. The best Champagnes and sparkling wines are made by **méthode champenoise** which requires a secondary fermentation in the bottle. We hope you enjoy this special bottling as special attention has been given to each and every bottle!

HOW DOES IT TASTE

"It's like drinking stars!" A Brut style sparkling Chardonnay produced from "Wolf Hill Vineyard" estate grown grapes. Clean, bright, fresh, and a zesty citrus character. I had an experience in Epernay France, tasting a particular Champagne, and declared, "This is now my new favorite Champagne!" I believed I could make one similar to it from the 352 clone Chard from Wolf Hill. I did! It is now my new favorite Sparkling wine!

- Winemaker Steve Anderson

FOOD PAIRING

With its dry, fruity character this sparkling wine is the perfect way to start or end the perfect social gathering. From pasta to cheese, this beautiful sparkling makes any occasion a reason to celebrate. A festive wine to pair with

CHARACTERISTICS

Color: Pale yellow

Aroma: Zesty citrus fruits

Taste: Clean, bright citrus character

Body: Medium

TECHNICAL DATA

Brix at harvest: ~

Alcohol: 12.1%

Acid: 0.61 gr/L

PH: 3.17

Residual sugar: 0.6%

Production: 400 cases

Eola Hills Wine Cellars

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winemaker's reserve