

# EOLA HILLS

## WINE CELLARS

### MÉTHODE CHAMPENOISE 2016 SPARKLING MUELLER THURGAU 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

A Demi-Sec Sparkling Mueller Thurgau produced from estate grown grapes in the Eola-Amity Hills of the Willamette Valley This wine is clean, smooth, fresh with a zesty floral character.

- Winemaker Steve Anderson

#### FOOD PAIRING

With its semi sweet, 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 appetizers or make a special toast!

#### CHARACTERISTICS

**Color:** Pale yellow

**Aroma:** Zesty floral notes

**Taste:** Clean, bright character

**Body:** Medium

#### TECHNICAL DATA

**Brix at harvest:** ~ 18.1

**Alcohol:** 12.1%

**Acid:** 0.79 gr/L

**PH:** 3.17

**Residual sugar:** .625%

**Production:** 449 cases



#### Eola Hills Wine Cellars

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*winemaker's reserve*