

EOLA HILLS

WINE CELLARS



2015 EOLA HILLS CLASSIC OREGON CHARDONNAY

“Quality and value join forces to make this best-selling varietal. Made with grapes from six select Oregon vineyards in the Willamette Valley, Columbia Applegate, and Applegate Valley. This wine is barrel for 8-9 months in 20% percent new oak. Balanced with soft tropical fruit flavors mingle with a hint of oak and caramel, and the finish is subtle and crisp in this medium-bodied wine.”

- **Winemaker Steve Anderson**

FOOD PAIRING

This wine’s tropical fruit flavors and natural acidity make it a versatile companion for chicken, turkey breast, lobster, halibut and ceviche. In Oregon, this wine pairs extremely well with a Crab Louie salad, featuring Dungeness crab meat.

ACCOLADES

2015 – New Release, awaiting review on this vintage

2014 Review: **Wine Enthusiast** – 88 Points, Best Buy

2014 Review: **Wine Spectator** – 87 Points, Best Buy

2014 Review: **Oregon Wine Press**, Cellar Select-September 2016

2013 Review: **Wine Enthusiast** – 89 points, Editor’s Choice

CHARACTERISTICS

Color: White

Aroma: Pear, melon, Meyer Lemon

Taste: Caramel, pear and tropical fruits

Body: Rich, creamy

TECHNICAL DATA

Brix at harvest: 22.5-25

Alcohol: 12.5%

TA: .55

PH: 3.45

Residual sugar: 5gm/L

Production: 2235 cases

Eola Hills Wine Cellars

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everyday extraordinary