

# EOLA HILLS

## WINE CELLARS



### 2017 EOLA HILLS OREGON SAUVIGNON BLANC

“Superb, sublime and sumptuous. Made from estate-grown grapes from our Oak Grove Vineyards within the Eola-Amity Hills of the Willamette Valley. The nose is tropical and floral, leading into flavors including lemon grass and hints of citrus. The finish is crisp and light, reminiscent of lemon zest.”

- **Winemaker Steve Anderson**

#### FOOD PAIRING

Enjoy with crab cakes, shrimp, scallops or oysters, pasta with seafood, tom yum soup, or a warm goat cheese salad with walnuts and herbed croutons. Enliven steamed mussels or clams with a splash of this wine, olive oil, fresh herbs and garlic.

#### ACCOLADES

2017 – New release, submitted for review

2016 Review: 87 Points, Wine Enthusiast

“This pure varietal is fresh and creamy, with bracing minerality. Fruit flavors suggest fresh-cut apples with a twist of lemon.”

#### CHARACTERISTICS

**Color:** Linden flower

**Aroma:** Guava, grapefruit, linden  
flowers

**Taste:** Citrus, lemongrass, Asian pear

**Body:** Medium

#### TECHNICAL DATA

**Brix at harvest:** 22.9

**Alcohol:** 12.5%

**PH:** 2.97

**Residual sugar:** 0

**Production:** 378 cases

**Eola Hills Wine Cellars**

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*everyday extraordinary*