



# BARREL SELECT RESERVE PINOT NOIR

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## VINTAGE 2017

### WINEMAKERS TASTING NOTE

This reserve Pinot Noir is a thoughtful barrel-selection showcasing our finest lots in the cellar which were fermented separately by vineyard and block and blended to create a perfect picture of each given Oregon vintage. The 2017 has proven itself to be full of fruit and full of life. Flavors of dark cherry, ripe berries and earth mingle with smoky tannins in this premium Pinot.

### CHARACTERISTICS

Color: Deep Ruby

Aroma: Cherry, Oak, Coconut, Vanilla

Taste: Red/Black Berries, Red Currant, Black Tea

Body: Medium - Rich, Complex

### TECHNICAL

Brix At Harvest: 23.8-24.5

TA: 0.55 g/L

Alcohol: 14.1%

PH: 3.71

Residual Sugar: 0.55 g/L

Production: 1,003 cases

### SOURCING

Wetherell Vineyards (Umpqua Valley), Mistletoe Vineyards (Mount Pisgah), Eola Hills' Legacy Estate Vineyard (Eola-Amity Hills), Oak Grove Vineyard (Eola-Amity Hills), Daffodil Hill (Eola-Amity Hills)

### FOOD PAIRING

This elegant wine can be enjoyed on its own or paired with lightly seasoned foods. Try it with salmon garnished with lemon peel and dill, or with a marinated and grilled pork tenderloin, served with an arugula, goat cheese and blueberry salad.

### ACCOLADES

*90 Points - International Wine Report*

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WINE CELLARS**

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