



RESERVE FOSSIL BLOCK PINOT NOIR



VINTAGE 2017

WINEMAKERS TASTING NOTE

Inspired by the unique Oligocene-era marine fossils uncovered while planting this special block of our Legacy Estate Vineyard, this reserve Pinot Noir denotes a fascinating geological history. Light on its feet with accents of sea salt, muddled cherries and vanilla bean, this approachable Pinot builds upon a base of ripe blueberries and earthy undertones.

CHARACTERISTICS

Color: Garnet

Aroma: Sea Salt, Red Cherries and Berries, Vanilla

Taste: Bright Cherry, Floral, Earthy, White Pepper

Body: Medium - Lush, Lean

TECHNICAL

Brix At Harvest: 22.4-24.3

TA: 0.69 g/L

Alcohol: 13.3%

PH: 3.58

Residual Sugar: 0 g/L

Production: 200 cases

SOURCING

Fossil Block of Eola Hills' Legacy Estate Vineyard - Eola Amity Hills AVA, Fossil Block Soil Profile: Chehulpum, Steiwer, Hazelaire, Fossil Block Elevation: 500-700, Planted 2008.

FOOD PAIRING

This wine's lush yet lean profile combines bright acidity with complex red fruits, pairing perfectly with fatty salmon, duck or simply savory sautéed mushrooms.

ACCOLADES

94 Points - International Wine Report

**EOLA HILLS
WINE CELLARS**

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