



## RESERVE WOLF HILL 667 PINOT NOIR

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### VINTAGE 2017

#### WINEMAKERS TASTING NOTE

Deep, dark and serious, this full-bodied wine bursts with intensity and length. An extraordinary clonal selection, this Pinot is sourced from our Wolf Hill estate vineyard located in the Eola-Amity Hills of the Willamette Valley. The Dijon clone 667 contributes to the smooth, rich mouthfeel and concentration of fruit. Aged in Demptos American oak for nearly 16 months.

#### CHARACTERISTICS

Color: Ruby

Aroma: Black Currant, Savory Tobacco, Charred Wood

Taste: Dark Cherry, Vanilla, Coconut

Body: Full - Rich, Robust

#### TECHNICAL

Brix At Harvest: 23.8-24.5

TA: 0.55 g/L

Alcohol: 15%

PH: 3.71

Residual Sugar: 0 g/L

Production: 150 cases

#### SOURCING

Eola Hills' Wolf Hill Vineyard - Eola Amity Hills AVA, Elevation: 283 feet, Vineage: 22.8 years (average), 43 acres, Soil Profile: Jory, Nekia, Hazelair, Woodburn, Willamette, Dupee, Concord.

#### FOOD PAIRING

Try this Pinot Noir with seared tuna rolled in peppercorns or accent in pairings featuring ginger, thyme and fresh rosemary. A favorite complement to garlic stuffed pork roast marinated red wine, vinegar and rosemary.

#### ACCOLADES

93 Points - *International Wine Report*

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**EOLA HILLS  
WINE CELLARS**

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