



SPARKLING MÜLLER-THURGAU



VINTAGE 2018

WINEMAKERS TASTING NOTE

Featuring sustainably-grown fruit from our dry-farmed estate in the heart of the Willamette Valley, this Sparkling Müller-Thurgau was crafted following the traditional méthode champenoise of renowned French producers. A rarer find in the New World, our sparkling Müller-Thurgau bursts with lush stone fruit notes and lemon-lime zing.

CHARACTERISTICS

Color: Pale Yellow

Aroma: Zesty floral notes

Taste: Stone fruit and Lemon-Lime

Body: Medium - Persistent, Zingy

TECHNICAL

Brix At Harvest: 18.1

TA: 0.79 g/L

Alcohol: 12.1%

PH: 3.17

Residual Sugar: 0.625 g/L

Production: 600 cases

SOURCING

Eola Hills' Legacy Estate Vineyard - Eola Amity Hills AVA, Elevation: 350-850, Soil Profile: Jory, Chehulpum, Hazelair, Hemick, Nekia, McAlpin, Ritner, Steiwer.

FOOD PAIRING

With its semi-sweet, fruity character, this sparkling wine is the perfect way to start or end a social gathering. From pasta to cheese, it is a festive sparkler to pair with appetizers or simply a special toast!

ACCOLADES

92 Points - International Wine Report

**EOLA HILLS
WINE CELLARS**

501 S. Pacific Hwy, 99W | Rickreall, Oregon 97371
503-623-2405 | 800-291-6730
eolahillswinery.com | follow us @eolahills