



# CLASSIC OREGON SAUVIGNON BLANC

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## VINTAGE 2018

### WINEMAKERS TASTING NOTE

Superb, sublime and sumptuous. The nose is tropical and floral, leading to flavors of lemon grass and citrus. The finish is crisp, light and full of zest.

### CHARACTERISTICS

Color: Linden Flower

Aroma: Guava, Grapefruit, Floral

Taste: Citrus, Lemongrass, Asian Pear

Body: Medium

### TECHNICAL

Brix At Harvest: 22.9

Alcohol: 12.5%

Residual Sugar: 0.2 g/L

TA:

PH: 2.97

Production: 378 cases

### SOURCING

Eola Hills' Oak Grove Vineyard (Planted 1982)

- Eola Amity-Hills AVA

### 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 Sauvignon Blanc, olive oil, fresh herbs and garlic.

### ACCOLADES

*New Release | Out for Review*

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**EOLA HILLS**  
**WINE CELLARS**

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