

# EOLA HILLS

## WINE CELLARS



### MÉTHODE CHAMPENOISE SPARKLING PINOT NOIR ROSÉ 2016 WILLAMETTE VALLEY OREGON

#### HOW IT'S MADE

The best Champagnes and sparkling wines are made by **méthode champenoise** which requires a secondary fermentation in the bottle. We hope you enjoy this special bottling as special attention has been given to each and every bottle! This vintage has the special distinction of being barrel aged for 12 months prior to bottling for sparkling. The full rich mouthfeel is derived from this Elevage!

#### HOW DOES IT TASTE

**"It's like drinking stars!"** A Brut style sparkling Pinot Noir Rosé produced from 100% Pinot Noir Wadenswil from our own Legacy Fossil Block estate grown grapes within the Eola-Amity Hills of the famed Willamette Valley. Clean, bright, fresh & tinged with aromas of red fruits. - **Winemaker Steve Anderson**

#### FOOD PAIRING

With its dry, fruity character, this wine complements many different foods, from light pastas to fragrant curries to virtually any cheese. A festive wine to pair with appetizers at an elegant party, or serve with grilled meats and vegetables at a backyard barbecue.

#### AWARDS & ACCOLADES

**2015: Double Gold Medal** - Best of the Northwest, SIP Northwest - Oct 2017  
90 Point Rating, Wine Enthusiast – February 2018

**2016:** 90 Point Rating, Wine Enthusiast – August 2019

#### CHARACTERISTICS

**Color:** Rose petal

**Aroma:** Crisp red fruits

**Taste:** Bright, crisp, hints of red apple

**Body:** Medium

**Production:** 432 cases

#### TECHNICAL DATA

**Brix at harvest:** 18.7

**Alcohol:** 12.1%

**Acid:** 0.61 gr/L

**PH:** 3.37

**Residual sugar:** 0.9%

#### Eola Hills Wine Cellars

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*winemaker's reserve*