

EOLA HILLS

WINE CELLARS



2016 EOLA HILLS CLASSIC OREGON PINOT GRIS

Bergamot scented grapefruit juice, comes to my mind immediately when asked to describe this Pinot Gris. Fully fleshed mid palate establishes a base, and it grows from there, and fades to a rich and clean finish, extended lees contact is a contributing factor for the richness. It is grapefruit juice blended with Bergamot tea, with a baguette in hand. Also with the added adult benefit of alcohol! This Pinot Gris was made exclusively from estate grown grapes of the Eola-Amity sub AVA of the Willamette Valley.

- Winemaker Steve Anderson

FOOD PAIRING

Grilled jumbo tiger prawns that have been marinated overnight in Lemon and Pineapple juices and sprinkled with White Pepper and fresh dill weed. Chicken simmered slowly in a white sauce and a side of mixed summer veggies. Proscuitto wrapped sea scallops.

ACCOLADES

2016 Wine Spectator, Tim Fish's Best Buy
2015 **Wine Enthusiast** - Best Buy 88 Points
2015 **Food & Beverage World** – 89 Points
2014 Review: **Wine Enthusiast** - 88 Points, Best Buy
2014 Review: **Wine Spectator** – 87 Points
2014 Review: **Inter Wine China 2015** - Gold Medal
2013 Review: **Wine Enthusiast** – 88 Points, Best Buy
2013 Review: **Wine Spectator** – 87 Points

CHARACTERISTICS

Color: Pale yellow diamond
Aroma: Tangerine zest, yeast lees
Taste: Bergomot, Pamplemousse (grapefruit)
Body: Complex and refreshing

TECHNICAL DATA

Brix at harvest: 22.0~
Alcohol: 12.5%
Acid: 6.3 g/L
PH: 3.22
Residual sugar: 0.40%
Production: 14,400 cases

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everyday extraordinary