



# CLASSIC OREGON GEWÜRZTRAMINER

---



## VINTAGE 2019

### WINEMAKERS TASTING NOTE

Made in a slightly sweeter German style, the first sip of this classic Oregon wine envelopes you with tropical fruit - guava and honeysuckle - followed by aromas of apple and cinnamon. Smooth and off-dry, the balance of fruit and acid leave room for a showcase of roasted macadamia nuts and exotic spices.

### CHARACTERISTICS

Color: Light Straw

Aroma: Guava, Honeysuckle, Spice

Taste: Pear, Tropical Fruits, Caramel

Body: Light-Medium, Off-Dry

### TECHNICAL

Brix At Harvest: 22.9

TA: 0.52

Alcohol: 13.7%

PH: 3.30

Residual Sugar: 0.2g/L

Production: 148 cases

### SOURCING

Featuring fruit sourced from our Wolf Hill Vineyard in the Willamette Valley's Eola-Amity sub-AVA.

### FOOD PAIRING

This wine's fruity character and hint of sweetness pairs well with spicy curries, pad thai noodles, or pork roast. The culinary team at Eola enjoys this wine with Dungeness Crab and a salad of garden greens and a citrus-ginger dressing.

### ACCOLADES

*New Release - Out For Review*

---

**EOLA HILLS  
WINE CELLARS**

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