



"LUCENT" WHITE PINOT NOIR



VINTAGE 2020

WINEMAKERS TASTING NOTE

This special vintage features a hint of skin contact allowing for a delicate blush hue and a bit more complexity and length on the palate. Harvested from Wolf Hill Vineyard in the Eola-Amity Hills AVA, we find classic notes of candied orange, white peach, ginger and pear blossoms set against citrusy undertones.

CHARACTERISTICS

Color: Pale Rose Gold

Aroma: Stone Fruit, Orange Peel, Ginger

Taste: Peach, White Peach, Orange Zest, Jasmine

Body: Complex, Rich, Lively

TECHNICAL

Brix At Harvest: 23.3

TA: 0.61

Alcohol: 13.9%

PH: 3.35

Residual Sugar: < 0.2 g/L

Production: 531 cases

SOURCING

Eola Hills' Wolf Hill Vineyard - Eola Amity Hills AVA, Elevation: 283 feet, Vineage: 22.8 years (average), 43 acres, Soil Profile: Jory, Nekia, Hazelair, Woodburn, Willamette, Dupee, Concord.

FOOD PAIRING

This rich white wine is the perfect accompaniment to earthy mushroom dishes with cream-based sauces or lightly dressed maritime meals featuring shellfish, lobster, or crab.

ACCOLADES

New Release - Out For Review

**EOLA HILLS
WINE CELLARS**

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