



## CLASSIC OREGON CHARDONNAY

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### VINTAGE 2020

#### WINEMAKERS TASTING NOTE

Our classic Chardonnay offers incredible oak structure with natural acidity that culminates in a polished palate of pineapple, candied lemon, toasted nuts and ripe tree fruits. Fermented for 11 months in barrel (10% new American Oak), this expressive Chardonnay speaks volumes with its incredible value.

#### CHARACTERISTICS

Color: Barley Straw

Aroma: Pineapple, Candied Lemon, Coconut

Taste: Ripe Pear, Apple Blossom, Toasted Almond

Body: Light

#### TECHNICAL

Brix At Harvest: 21.2-24

Production: 1586 cases

Alcohol: 13.3%

Residual Sugar: 0.2 g/L

#### SOURCING

Sourced from Eola Hills' Wolf Hill Vineyard (Eola-Amity Hills AVA), Academy Vineyard (Applegate AVA), Wetherell Vineyard (Umpqua Valley), Valley View Vineyard (Rogue Valley)

#### FOOD PAIRING

This wine's tropical fruit vibrancy and creamy mouthfeel make it an easy food wine. Pair with a meaty fish like halibut or a rich shellfish like lobster. Creamy soups and silky buttery cheeses like baked brie or triple cream dessert cheeses like Brillat-Savarin.

#### ACCOLADES

*90 Points, Best Buy - Wine Enthusiast*

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**EOLA HILLS  
WINE CELLARS**

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