

# “LUCENT”

## 2022 Willamette Valley White Pinot Noir

### *Characteristics:*

---

Color.....	Pale yellow diamond
Aroma.....	White peach
Taste.....	White peach, Lychee
Body.....	Complex and refreshing

### *Technical Data:*

---

Brix at Harvest	22.0~
Alcohol.....	12.7
Acid.....	5.7 gr/L
PH.....	3.17
Residual Sugar	0.20%

### *Winemaker, Steve Anderson's Description:*

---

White peach, yellow plum, and Lychee fruits come to my mind immediately when asked to describe this White Pinot Noir “LUCENT”, fully fleshed mid palate establishes a base, and it grows from there, and fades to a rich and clean finish. A lack of exposure to tannins and phenolics, usually derived from contact with skins, give this wine a unique profile of flavor and texture, unexpected from fermenting Oregon’s famed Pinot Noir! This “LUCENT” white Pinot Noir was made exclusively from estate grown grapes.

### *Food and Wine Pairing:*

---

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

Production: 2100 Cases

Currently Available: >560Cases

501 S. Pacific Hwy 99W, Rickreall, Oregon 97371

[www.eolashillswinery.com](http://www.eolashillswinery.com)

7/14/25

Ph. (503) 623-2405

Fax (503) 623-0350