

# EOLA HILLS

## WINE CELLARS

### 2014 EOLA HILLS PINOT NOIR

“Given the easy hand on the Oak regime, the intensity of this vintage of Pinot is incredible! The mouth-filling elegant tannins are solely derived from the grapes themselves. The high percentage component of Eola-Amity Hills fruit out of the Willamette Valley in Oregon gives an earthy and dark fruit character, an intense concentration that is not heavy on the palate.”

- **Winemaker Steve Anderson**

#### FOOD PAIRING

The winery’s culinary team suggests pairing this wine with smoked salmon on a bed of rice lightly sprinkled with red wine vinegar and fresh ground black pepper and dill seed.

#### ACCOLADES

2014 New release, not yet entered in competition.

2013 Review: **Newport Seafood & Wine Competition** – Gold Medal Winner

2012 Review: **San Diego International Competition** – Gold Medal Winner

2012 Review: **Wine Enthusiast** – 89 points, Editor’s Choice

2012 Review: **Great Northwest Wine** – “Excellent... a standout on the shelf”

#### CHARACTERISTICS

**Color:** Dark violet

**Aroma:** Pomegranate, black cherry,  
Douglas Fir needles

**Taste:** Cherry, strawberry & black  
raspberry

**Body:** Rich, nearing robust

#### TECHNICAL DATA

**Brix at Harvest:** 23.8 average

**Alcohol:** 13.9%

**Acid:** 6.4 g/L

**PH:** 3.49

**Production:** 24,500 cases



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