

EOLA HILLS

WINE CELLARS



2012 LATE HARVEST SAUVIGNON BLANC "VIN D'OR"

"Pressed from late-harvest, frozen Sauvignon Blanc grapes and barrel fermented in new French Oak, our Vin d'Or exudes aromas of vanilla, honey and pineapple. Its natural sweetness is supported by a strict acid backbone that displays the entire flavor the grape has to offer."

- Winemaker Steve Anderson

FOOD PAIRING

A perennial medal winner, the Vin d'Or pairs best with clean flavors. Enjoy a crème brûlée, cheesecake flavored with ginger, or shortbread cookies with this dessert wine.

ACCOLADES

Newport Seafood and Wine Festival 2014 - Gold Medal

CHARACTERISTICS

Color: Gold

Aroma: Vanilla, apricot

Taste: Very sweet

Body: Full

TECHNICAL DATA

Brix at Harvest: 39 Brix

Alcohol: 12.3%

PH: 3.4

Residual sugar: 15%

Eola Hills Wine Cellars

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everyday extraordinary