

EOLA HILLS

WINE CELLARS



RED

"Smooth, soft mouthfeel coupled with a rich, jammy texture and favors of berry jam. A blend of Zinfandel, Sangiovese, Merlot and Pinot Noir from several vintages, and from three West Coast states, Oregon, Washington and California."

- Winemaker Steve Anderson

FOOD PAIRING

Bring a bottle of Red to a Girls Night Out get-together, book club or engagement brunch. This wine pairs well with bold flavors, from spicy ribs to hamburgers. The Eola Hills culinary team marinates ribeye steak in their housemade barbecue sauce, made with Red wine and cracked peppercorns, for great summer grilling.

ACCOLADES

New release, not yet entered in competition.

CHARACTERISTICS

Color: Red

Aroma: Strawberry-raspberry jam

Taste: Off dry

Body: Smooth-medium

TECHNICAL DATA

Brix at Harvest: 23.0-29.0

Alcohol: 13.6%

PH: 3.69

Residual sugar: <2gr/L

Production: 600 cases

Eola Hills Wine Cellars

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everyday extraordinary