

# EOLA HILLS

## WINE CELLARS



### 2008 LBV CABERNET PORT

"Made in the traditional Late Bottled Vintage fashion – LBV – this sweet, red dessert wine was aged six years in an oak barrel. Made with grapes from the Rogue Valley, this wine is fortified with distilled spirits made from estate-grown wine. Redolent with rich flavors - candied walnuts, brandy, and dried currants - it has a wonderful, warming finish. The palate is rounded, smooth and perfectly balanced."

- **Winemaker Steve Anderson**

#### FOOD PAIRING

The port is an elegant match for desserts such as creme brûlée, chocolate mousse cake and fruitcake. It pairs well with dark chocolate, and strong cheeses such as blue cheese or aged Parmesan.

#### ACCOLADES

**Oregon Wine Press, December 2014** - Value Pick, "Amazingly engaging"

#### CHARACTERISTICS

**Color:** Tawny

**Aroma:** Dried currants, brandy

**Taste:** Dried red fruits, chocolate

**Body:** Sweet, full, intense

#### Eola Hills Wine Cellars

501 S Pacific Hwy, 99W • Rickreall, OR 97371

1-800-291-6730 • 503-623-2405

[www.eola-hills.com](http://www.eola-hills.com)

*everyday extraordinary*