

# EOLA HILLS

## WINE CELLARS



### 2010 RESERVE "LA CRÉOLE" MERLOT

"We sourced the perfect fruit from Oregon vineyards in the Applegate and Columbia Valleys to create this delicious rich, long lasting merlot. Imagine the fruit-forward scent of ripe red cherries, blueberries, tinged with the freshness of rosemary blossoms, and followed with an intense taste of dark chocolate and roasted coffee beans. Aged 27 months in New Hungarian Oak to smooth out the tannins and to bring out a vanilla bean-spiciness that lingers on your palate."

- Winemaker Steve Anderson

#### FOOD PAIRING

Enjoy with a variety of savory dishes – sautéed wild mushrooms, rosemary-infused lamb, baked pork ribs with pomegranate molasses, or beef roasted with garlic and red wine. Sharp cheddar, camembert and gouda cheese also make good matches for this wine.

#### ACCOLADES

Oregon Wine Press, March 2015 - Value Pick

#### CHARACTERISTICS

**Color:** Red

**Aroma:** Berry fruits, rosemary blossoms

**Taste:** Dark red cherries, blueberries, dark chocolate

**Body:** Rich, nearing robust

#### 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)

winemaker's *reserve*