

EOLA HILLS

WINE CELLARS



2011 RESERVE "LA CRÉOLE" PINOT NOIR

"A beautiful ruby color with flavors of cherry, oak and a lingering vanilla that meld together on the palate. A blend of the best barrels of wine from the vineyards I feel produced the highest quality grapes for the years' harvest. Fruit is forward in the palate, filling and round, with length that fades slowly and ends clean."

- Winemaker Steve Anderson

FOOD PAIRING

This elegant style of pinot is best suited to lightly seasoned foods such as baked salmon with lemon, grilled pork tenderloin, and salads topped with feta cheese.

ACCOLADES

San Diego International Competition 2013 - Gold Medal Winner

CHARACTERISTICS

Color: Dark ruby

Aroma: Sweet red cherries,
toasted oak, smoke

Taste: Cherry, vanilla, coconut

Body: Medium

TECHNICAL DATA

Brix at Harvest: 23.1-24.1

Alcohol: 12.7%

Acid: 0.57 gr/L

pH: 3.68

Residual sugar: 0.0 gr/L

Production: 2,989 cases

Eola Hills Wine Cellars

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

1-800-291-6730 • 503-623-2405

www.eola-hills.com

winemaker's reserve