

EOLA HILLS

WINE CELLARS



2011 RESERVE "WOLF HILL" CLONE 667 PINOT NOIR

"Planted with a single Dijon clone (667), our Wolf Hill vineyard consistently produces top-quality wines and 2011 is no exception. This wine opens with captivating aromas of black cherries, plums, cocoa and a hint of white pepper and cardamom spice. The middle palate offers up earth and leather, smoothly transitioning to the wine's smoke and silky chocolate finish. Aged in 66.7% new American oak barrels from Demptos Napa Cooperage."

- Winemaker Steve Anderson

FOOD PAIRING

This wine is a perfect companion to turkey, rabbit, game birds, filets of beef, and smoked or wood-roasted meats. Its earthy-woody overtones pair easily with foods sharing similar attributes such as truffles and wild mushrooms, as well as resinous green herbs and aromatic sweet spices.

ACCOLADES

San Diego International Competition 2013 - Gold Medal Winner

CHARACTERISTICS

Color: Ruby red

Aroma: Red berries, chocolate and smoke

Taste: Red berries, spice, toast

Body: Full, intense

TECHNICAL DATA

Brix at Harvest: 24.2

Alcohol: 13.4%

PH: 3.34

Production: 924 bottles

Eola Hills Wine Cellars

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winemaker's *reserve*