

EOLA HILLS

WINE CELLARS



2013 WHITE RIESLING

"With crisp entry, this wine transitions to a smooth, rich mouthfeel. In both aromatics and on the palate, the fruit character of Asian pear and yellow cherries shines through."

- Winemaker Steve Anderson

FOOD PAIRING

A wine that can be paired with virtually every course of a meal – from appetizers, salads, main dishes featuring poultry, pork, shellfish, or spicy international flavors, to desserts. At the winery, we enjoy this wine on its own or served with crackers and Oregon cheeses, including Willamette Valley Cheese Company aged gouda.

ACCOLADES

New release, not yet entered in competition.

CHARACTERISTICS

Color: Pale gold

Aroma: Ripe Asian pear, Royale
Anne cherries

Taste: Semi-sweet

Body: Smooth-medium

TECHNICAL DATA

Alcohol: 12%

Acid: 7.3 gr/l

pH: 3.13

Residual sugar: 18 gr/L

Production: 1,200 cases

Eola Hills Wine Cellars

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everyday extraordinary