

EOLA HILLS

WINE CELLARS



2013 SAUVIGNON BLANC

"Superb, sublime and sumptuous. Made from estate-grown grapes from our Oak Grove Vineyards. Flavors include lemon grass and hints of citrus. The finish is light and reminiscent of lemon zest."

- **Winemaker Steve Anderson**

FOOD PAIRING

Enjoy with a New England-style clam chowder, pasta with seafood, steamer clams, tom yum soup, or a chèvre chaud salad with walnuts and herbed croutons.

ACCOLADES

New release, not yet entered in competition.

CHARACTERISTICS

Color: Linden flower

Aroma: Guava, grapefruit, linden flowers

Taste: Citrus, lemongrass, Asian pear

Body: Medium

TECHNICAL DATA

Brix at Harvest: 22.9 Brix

Alcohol: 12.5%

PH: 2.97

Residual sugar: 0

Production: 4,116 bottles

Eola Hills Wine Cellars

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everyday extraordinary