

EOLA HILLS

WINE CELLARS



2014 EOLA HILLS PINOT GRIS

"Pomme fruits and jasmine flowers, comes to my mind immediately when asked to describe the nose of the 2014 Pinot Gris, fully fleshed mid palate establishes a base, and it grows from there, and fades to a bright yet lengthy finish, as always, refreshing. This Pinot Gris was made exclusively from estate grown grapes."

- **Winemaker Steve Anderson**

FOOD PAIRING

Serve with grilled jumbo tiger prawns that have been marinated in lemon and pineapple juices and finished with a dash of white pepper and dill weed, or with chicken simmered slowly in a white wine sauce and served with mixed vegetables. By itself, this wine is a nice prelude to any dining experience.

ACCOLADES

2014 New release, not yet entered in competition.

2013 Review: **Wine Enthusiast** - 89 Points, Best Buy

2013 Review: **Great Northwest Wine** - Best Buy

CHARACTERISTICS

Color: Pale yellow diamond

Aroma: Ripe apple, jasmine flowers

Taste: Ripe apple, pear, citrus honey flowers

Body: Complex and refreshing

TECHNICAL DATA

Brix at Harvest: 22.0

Alcohol: 12.5%

Acid: 5.5 g/L

PH: 3.34

Residual sugar: 0.46%

Production: 14,400 Cases

Eola Hills Wine Cellars

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everyday extraordinary