

# EOLA HILLS

## WINE CELLARS



### 2014 EOLA HILLS CLASSIC OREGON CHARDONNAY

“Quality and value join forces to make this best-selling varietal. Made with grapes from ten select Oregon vineyards, this wine is 50 percent barrel aged in 3.94 percent new oak. Nice, soft tropical fruit flavors mingle with a hint of oak, and the finish is subtle and crisp in this medium-bodied wine.”

- Winemaker Steve Anderson

#### FOOD PAIRING

This wine’s tropical fruit flavors and natural acidity make it a versatile companion for chicken, turkey breast, lobster, halibut and ceviche. In Oregon, this wine pairs extremely well with a Crab Louie salad, featuring Dungeness crab meat.

#### ACCOLADES

2014 Review: **Wine Enthusiast** – 88 Points, Best Buy

2014 Review: **Wine Spectator** – 87 Points, Best Buy

2014 Review: **Oregon Wine Press**, Cellar Select-September 2016

2013 Review: **Wine Enthusiast** – 89 points, Editor’s Choice

2012 Review: **Wine Enthusiast** – 90 points, Best Buy

#### CHARACTERISTICS

**Color:** White

**Aroma:** Pear, melon, Meyer Lemon

**Taste:** Pear, tropical fruits,  
caramel, baking spices

**Body:** Rich, creamy

#### TECHNICAL DATA

**Brix at harvest:** 19.2-24.3

**Alcohol:** 12.5%

**TA:** .55

**PH:** 3.23

**Residual sugar:** 6gm/L

**Production:** 3718 cases

#### Eola Hills Wine Cellars

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*everyday extraordinary*