

# EOLA HILLS

## WINE CELLARS



### 2015 EOLA HILLS PINOT NOIR

“Given the easy hand on the Oak regime, the intensity of this vintage of Pinot noir is incredible. The mouth-filling, elegant tannins are solely derived from the grapes themselves. The high percentage component of Eola-Amity Hills fruit out of Oregon’s Willamette Valley gives an earthy and dark fruit character that’s intense, but not heavy on the palate.”

- **Winemaker Steve Anderson**

### FOOD PAIRING

The winery’s culinary team suggests pairing this wine with smoked salmon on a bed of rice, sprinkled with red wine vinegar, black pepper and dill.

### ACCOLADES

2015 Vintage: New Release, submitted for review

2014 Review: **Sunset Magazine** – Gold Medal “Attractively priced, this Pinot offers cherry cola, strawberry jam, cranberry, and vanilla complexity.”

2014 Review: **Wine Spectator**, Best Buy 86 Points

2014 Review: **Wine Enthusiast**, Best Buy 86 Points

2013 Review: **Touring & Tasting Magazine** – Platinum List 2016

2013 **Newport Seafood and Wine Competition** – Gold Medal winner

2012 **San Diego International Competition** – Gold Medal winner

2012 Review: **Wine Enthusiast** – 89 points, Editor’s Choice

2012 Review: **Great Northwest Wine** – “Excellent... a standout on the shelf”

### CHARACTERISTICS

**Color:** Dark violet

**Aroma:** Pomegranate, black cherry, bright red fruits

**Taste:** Cherry, strawberry and black raspberry

**Body:** Rich, full of flavor

### TECHNICAL DATA

**Brix at harvest:** 23.8 average

**Alcohol:** 13.4%

**Acid:** 6.4 g/L

**PH:** 3.9

**Production:** 32,000 cases

**Eola Hills Wine Cellars**

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