

EOLA HILLS

WINE CELLARS



WILLAMETTE VALLEY ROSÉ

“A blend of Müller-Thurgau, Muscat, and Marechal Foch grapes sourced from Oregon’s Willamette Valley. An intensely aromatic wine with flavors of nectarines and red currants, and a hint of herbal grapiness. Fruity, light and off dry with a wonderful mineral-like finish.”

- **Winemaker Steve Anderson**

FOOD PAIRING

With its dry, fruity character, this wine complements many different foods, from light pastas to fragrant curries to virtually any cheese. A festive wine to pair with appetizers at an elegant party, or serve with grilled meats and vegetables at a backyard barbecue.

ACCOLADES

Cellar Select, Oregon Wine Press, July 2016

CHARACTERISTICS

Color: Rose petal
Aroma: Passionfruit, green
pineapple
Taste: Muscat, red currants,
nectarines
Body: Medium

TECHNICAL DATA

Brix at harvest: ~21.5
Alcohol: 12.0%
Acid: 0.61 gr/L
PH: 3.17
Residual sugar: 0.6%
Production: 631 cases

Eola Hills Wine Cellars

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everyday extraordinary