

EOLA HILLS

WINE CELLARS

OREGON PINOT NOIR

#CANITWILLAMETTE



ABOUT

Our nationally-recognized, Oregon-owned winery and vineyard operation is known for crafting highly acclaimed wines at a great value. Our approachable and affordable award-winning wines are now even more accessible in a lightweight, recyclable canned format.

CHARACTERISTICS

Color: Violet

Aroma: Black Cherry, Raspberry, Toasted Oak

Taste: Black Fruits, Rhubarb, Toasted Vanilla, Caramel

Body: Expressive, Polished Finish

TECHNICAL

Brix At Harvest: 22.5-24.5

TA: 6.2 g/L

Alcohol: 13%

PH: 3.6

Residual Sugar: 0 g/L

Production: 5,500 cans

DETAILS

Sourced from Eola Hills' established vineyards in the esteemed Willamette Valley. Fermented in small batches and aged in a combination of French and American Oak barrels for 10 months before crafting our final blend.

FOOD PAIRING

Pair this Pinot with earthy dishes like a creamy wild mushroom risotto. Another easy partner for this Pinot is post yoga vineyard sessions with delicious Camembert, Gruyere or goat cheese.

UPC

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