

# EOLA HILLS

## WINE CELLARS

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## OREGON ROSÉ

#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: Pale Pink Salmon

Aroma: Herbaceous, Green Peppercorn, Strawberry

Taste: Early Strawberry, Red Currant, Yellow Peach

Body: Medium-Light, Energetic

### TECHNICAL

Alcohol: 13%

PH: 3

Residual Sugar: < 2% g/L

Production: 5,500 cans

TA: 0.75 g/L

### DETAILS

A saignée (sohn-yay) blend from our premium Willamette Valley Pinot Noir lots with Riesling and Gewürztraminer from our vineyards in the Eola-Amity Hills. The saignée old world method siphons Pinot Noir juice after a number of hours of contact with the grape skins creating a rosé bursting with flavor and depth.

### FOOD PAIRING

With its dry, fruity character, this wine complements any number of dishes - from light pastas to fragrant curries to virtually any kind of cheese. A festive wine to pair with an outdoor cedar soaking tub overlooking Oregon forests.

### UPC

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