

EOLA HILLS

WINE CELLARS



2012 RESERVE "WOLF HILL" CLONE 667 PINOT NOIR

"A singular wine from a single vineyard, single clone (Dijon clone 667), single yeast selection, and single cooper (Demptos Napa Cooperage). A wine that quantitatively and qualitatively bursts with intensity and length, dark red fruit in the nose and palate, and an equally intense amount of balanced tannins. Aged for 16 months in 66.7% new American oak barrels with a heavy toasted head."

- Winemaker Steve Anderson

FOOD PAIRING

Seared tuna rolled in peppercorns. Foods prepared with ginger, thyme and fresh rosemary, such as garlic-stuffed pork roast marinated in red wine, vinegar and rosemary. This wine has good balance and can go with a wide variety of grilled or smoked foods.

CHARACTERISTICS

Color: Very dark violet

Aroma: Black Cherry

Taste: Cherry, toast

Body: Full, intense

TECHNICAL DATA

Brix at Harvest: 26.4

Alcohol: 15.1%

PH: 3.24

Production: 1,692 cases

Eola Hills Wine Cellars

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everyday extraordinary