



CLASSIC OREGON PINOT NOIR



VINTAGE 2020

WINEMAKERS TASTING NOTE

A cool spring bounced back and forth between early season heat events and cool conditions resulting in smaller berries and clusters. Average temperatures were warm overall with low pest and disease pressure presenting good quality fruit despite lower yields. Our 2020 Classic Pinot Noir is layered with complex earthy notes and delivers premium fruit components with a masterful oak profile. Full-bodied with flavors of black currant, cherry, earthy spice and sueded tannins, this Pinot delights the palate and is easily paired.

CHARACTERISTICS

Color: Dark Ruby

Aroma: Black Currant, Cherry, Toasted Oak

Taste: Black and Red Fruits, Allspice, Vanilla

Body: Full Body - Rich, Layered Tannins

TECHNICAL

Brix At Harvest: 22.5-24.5

TA: 0.56

Alcohol: 13.8%

PH: 3.6

Residual Sugar: 0 g/L

Production: 5,000

SOURCING

Premium vineyards through the Willamette Valle, Eola-Amity Hills, Umpqua Valley and Rogue Valley AVAs.

FOOD PAIRING

Pair this Pinot with earthy dishes like grilled polenta and mushrooms, or the delicate gamey flavors of roasted duck breast and poached pears.

EOLA HILLS
WINE CELLARS

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