



#### WINEMAKER

Steve Anderson

#### FARMING

Sustainable

#### VARIETALS

Pinot Grigio (Pinot Gris)

#### FEATURES

Vegan

#### ABV

12%

#### AVAILABLE SIZES (L)

0.750



# Eola Hills Wine Cellars

## Willamette Valley Pinot Gris

UNITED STATES, OREGON

 WHITE

### WINERY OVERVIEW

In the early 1980's, Oregonian Tom Huggins found himself intrigued by the notion of creating great regional wines in the heart of the Willamette Valley.

Tom's dream was rooted in facts. Through his occupation as an agricultural insurance specialist in the 1970's, he knew what to look for in potential vineyard sites. Tom convinced a handful of close friends and family members to invest with him in purchasing a 35 acre wheat field on Oak Grove Road, just a few miles west of Salem, on a site he felt was ideal for growing grapes.

These young Oregonians didn't just bring their savings to the table. They prepared the site and planted the pinot noir and chardonnay vines themselves. They learned to stake and train vines, harvest, sort, and crush the grapes that became the winery's first 1,500 cases in 1986. It was hard work, it was fun, and the wine was terrific.

Today, Eola Hills Wine Cellars is still locally owned and operated and is one of Oregon's largest wineries, farming over 325 acres of prime vineyard land. Production now surpasses 80,000 cases of fine wines that are enjoyed across the country and internationally. Our goal is to make wines that we feel capture the spirit and flavors of Oregon – we hope you enjoy them.

### VINEYARD

Low Environmental Impact and Conventional

### TERROIR

Mostly Jory

### VITICULTURE

Hand picked

### VINIFICATION

For filtering Bentonite is used for protein stability, exceptional years will use vegetable derived gelatin bitter phenolic removal.

### AGING

Stainless Steel. 3 months of maturation and 6 months of bottle aging.

