



## CLASSIC OREGON CHARDONNAY

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### VINTAGE 2017

#### WINEMAKERS TASTING NOTE

Quality and value join forces to make this best-selling varietal. This stunning Chardonnay was barrel fermented and aged for 9 months in 20% new oak. Soft tropical fruit notes are balanced by oak structure and natural acidity for a finish that is subtle yet crisp.

#### CHARACTERISTICS

Color: White

Aroma: Pear, Melon, Meyer Lemon

Taste: Pear, Tropical Fruits, Caramel

Body: Rich, Creamy

#### TECHNICAL

Brix At Harvest: 22.5-24

TA: 0.52

Alcohol: 13.5%

PH: 3.43

Residual Sugar: 0.2 g/L

Production: 3,005 cases

#### SOURCING

Sourced from six select Oregon vineyards from the Willamette Valley to the Columbia and Applegate Valleys.

#### FOOD PAIRING

This wine's tropical fruit flavors and natural acidity make it a versatile companion for chicken, turkey, lobster, halibut and ceviche. In Oregon, our Classic Chardonnay pairs perfectly with a Crab Louie salad featuring Dungeness Crab.

#### ACCOLADES

*2017 Vintage: New Release - Out for Review*

*2016 Vintage: 90 Points, Best Buy - Wine Enthusiast*

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**EOLA HILLS  
WINE CELLARS**

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