



Stangeland Vineyards & Winery

2016 Eola Cuvée

Vineyards:	Golden Hillside, Valfontis, Millers, Bethany Heights, Greenwood
Appellation:	Eola-Amity
Trellis:	Guyot
Canopy Management:	Shoot thinning and positioning, leaf removal
Soil Type:	Jory, Laurelwood, Willakenzie, Nekia
Clonal Selection:	Dijon 115, Dijon 828, Dijon 114, Pommard 5, Wädenswil
Fermentation:	10 separate small open-top
Temperature:	70(F) low, 88(F) high
Yeast:	W15, RC 212, VR5, native
Oak:	100% Barrel-aged; 25% new Centre of France
R.S.:	Dry
Alcohol:	13.6%
Bottled:	September 18 th , 2017
Cases:	885
Retail Price:	\$30
Awards:	Double Gold in the under-\$40 category, unanimous choice of all 15 judges at the Oregon Wine Awards 2018 held annually in Seattle, directed by Christopher Chang, a well-known Sommelier in Seattle.
Tasting notes:	Nose possess a bouquet of earthy hibiscus flower, dark cherry, and brambleberry. An acid-driven midpalate is alive with raspberry and blueberry tones, leading to a savory finish with hints of dark chocolate. Will pair well with smoked pork tenderloin, braised lamb and mushroom risotto.