



# Wine Club Tasting Notes

## September 2007

2005 Eola Hills Pinot Gris  
2006 Eola Hills Pinot Noir  
Oregon

Often, people who end up in the wine growing-making business left a former 'life' (and mind, according to worried friends and family) to pursue a brand new life in the wine biz. Sometimes it works out, sometimes it doesn't – life can be a crap shoot, ESPECIALLY when you get involved in the wine business, because it IS agriculture. Tom Huggins, founder and general manager of Eola Hills, may not have been any different than the average Joe with a dream – he knew that the best wines come from the best vineyards. BUT, Mr. Huggins had an advantage because his dream was rooted in facts. In his former life, he was an agricultural insurance expert. As incredibly interesting as that job may sound, he at least had insider info, meaning he knew exactly where precious vineyard land was located. The land he wisely chose was in the Eola Hills of the Willamette Valley. What makes this area so special? If you know anything about the climate in the Willamette Valley and you're a winemaker, you know that Mother Nature isn't always on your side when it comes to rainy, variable weather. However, the Eola Hills are situated in a natural weather shadow of the Coast Range, which shunts storms from the Pacific Ocean north to Portland and south below Salem in the Willamette Valley, thereby making this region protected from weather extremes. Another plus is that in the summer, a gorge carved by ancient glaciers draws in maritime air to provide ideal cooling for sensitive grape varieties like Pinot Noir and Pinot Gris in the warm summer months. I could go on and on about the wine region where his wines are grown, but the proof is in the bottle. Here's what you can look forward to tasting...

**Eola Hills Pinot Gris** – Fresh Bartlett Pears come to mind when you first inhale the delicious aroma. At first taste, it is light, refreshing, and a little fruity with a little spritz on the finish. This Pinot Gris was made exclusively from grapes grown in the Willamette Valley and was aged only in stainless steel to allow the fruit flavors to come forward. Similar in style to Italian Pinot Grigio, but still has the unforgettable stamp of Oregon through and through. Delicious with scallops, shrimp, and even wild sockeye salmon, as well as herbed pork tenderloin and pasta with light cream sauces or butter sauces. Hey, I've enjoyed many a bottle of this wine with nothing but friends...

**Eola Hills Pinot Noir** – Young, fruit forward Pinot Noir with just enough spice on the finish! The nose holds everything you would want in an easy, delicious Pinot Noir – cola, cherries, black pepper spice, maybe even a hint of rhubarb and pistachios. This blend of Pinot Noir is from grapes sourced from their vineyards in the

Willamette Valley as well as many other vineyards throughout Oregon. This wine can be served with many food items because of its balance, but it, like its sister Pinot Gris, doesn't necessarily need food to be thoroughly enjoyed!