



EOLA HILLS

WINE CELLARS

About us

It has always been our philosophy to offer a quality, authentic product which is why we incorporate that into our packaging, “*everyday extraordinary.*” If you could take one thing home with you today about Eola Hills, it is that we stand behind and take pride in each and every one of our bottles...so please enjoy a glass today and *everyday!*

From the beginning

Tom Huggins, founder and general manager of Eola Hills, had a dream rooted in facts. He knew that great wines came from great vineyards, and through his former occupation as an agricultural insurance expert, he knew where that precious vineyard land could be found.

In 1982, he convinced a group of friends and a few family members to establish the winery’s first vineyard in the rolling hills outside of Salem, Oregon. In 1986, Eola Hills Wine Cellars produced its first vintages of Chardonnay and Pinot Noir wine. Today, it is one of Oregon’s largest wineries and its Oregon Classic Pinot Noir consistently ranks as a best-seller in Oregon.

Eola Hills Wine Cellars farms nearly 327 acres of vineyards across 13 properties in the Eola-Amity Hills American Viticultural Region (AVA). The region’s sheltering hills, well-drained soils and mild, maritime climate combine to create an ideal *terroir* not only for Pinot noir, but for cool-climate white varieties including Pinot Gris and Chardonnay.

The region takes its name from Aeolus, the Greek god of the winds, and is characterized by cooling afternoon winds that travel east through the lowest point in the Coast Range, the Van Duzer Corridor. Cooler afternoons and evenings preserve the natural acid structure in the grapes, resulting in very food friendly wines and greater longevity in the bottle.

Winemaking philosophy

Winemaker Steve Anderson crafts elegant, complex and balanced wines that express the characteristics of the *terroir* – and the grape itself. Says Steve: “I like to make wines where you can taste the grape that the wine was made from, more than the barrel in which it was made. That said, the judicious use of oak can elevate, lengthen and broaden the wine overall, in addition to adding flavors and aromas.” In 2016, Steve will lead the winery’s transition to an estimated record 100,000 cases of wine as the winery’s newest vineyard, Legacy Estate, comes into full production. It will be a challenge, but one that we know that this talented cellar rat will enjoy.

Eola Hills Classic Wines – including Pinot noir, Pinot Gris and Chardonnay – are made with estate-grown grapes from dry-farmed vineyards in the Eola-Amity Hills of Oregon. The region’s mild, maritime climate, and mineral-rich volcanic and marine sedimentary soils endow these “new world” wines with a uniquely Oregon character. The winery also purchases grapes from



different regions of Oregon, Washington and California, to produce a wide range of varietals and blends, including Cabernet, Merlot, Zinfandel, Rosé, and most recently RED.

Eola Hills Reserve Wines, or premium varietals, are aged in a variety of oak barrels, primarily French and American, to provide subtle complexity to the wines. For overall cooperage, about 12-15 percent new wood is used each year; however, within individual varieties or specified lots, like Reserve Pinot Noir wines, no more than 30 percent new wood is used.

Eola Hills' Reserve Pinot Gris is aged lightly in French barrels made of acacia wood, which imparts a light, wholly unique flavor.

Our Legacy

At Eola Hills Wine Cellars, we take great pride in how we develop and tend our vineyards: they are our legacy for future generations. We take our commitment so seriously that we chose the name, Legacy Estate, for our newest and most beautiful vineyard property which is located within the Eola-Amity Hills of the Willamette Valley, 10 miles West of Salem, Oregon.

As long-term farmers and good stewards of the land, we're committed to sustainable wine grape growing. We advocate low-input viticulture, taking into consideration the unique characteristics of each vineyard site when making farming decisions.

Our vineyards are dry farmed, which lessens the potential for runoff and helps to protect groundwater sources. For every vine we plant, we plant a native tree. We are committed to sustainable farming, selecting biological treatments for pests and disease and encouraging beneficial insects by planting flowers and native plant species to attract them.

We believe the wines of Eola Hills capture the spirit and flavors of Oregon, and we are proud to share the bounty of our state. Join us in raising a glass as we celebrate our 30th Anniversary in 2016!

30 Years of making great vines, great wines and great times!

