

FACT SHEET

WINEMAKING INFORMATION

2014 Holloran Chardonnay

Le Pavillon

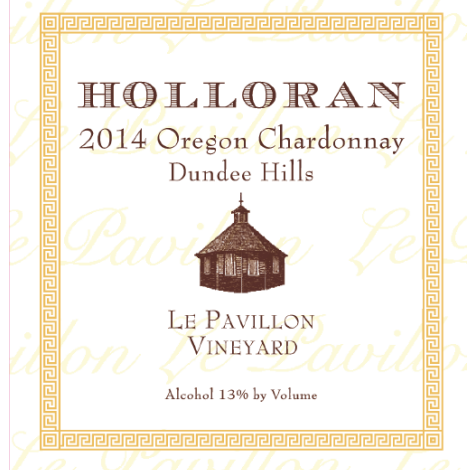
In 2014, the warm dry summer and mild fall weather provided very ripe and clean fruit. Aged 18 months in older French oak barrels. Malolactic fermentation occurred naturally.

TASTING NOTES

The Le Pavillon Chardonnay starts with ripe pear and peach aromas, with a hint of fresh lemon. On the palate, bright, pure stone fruit flavors lead, with baking spice emerging as it sits on the palate. The finish is extended.

Drink 2018 - 2029

Pair this lovely, old world style chardonnay with roasted vegetables, and grilled or baked fish with herbs. Also nice with a creamy cow's milk cheese like Brie or Brillat Savarin, or a younger sheep's milk cheese.



HOLLORAN VINEYARD WINES

Harvest Dates: September 23 2014

Bottled April 25, 2016

99 cases produced

VINEYARD INFORMATION

Our 2014 “Le Pavillon” Chardonnay is crafted from some of the oldest own-rooted vines in the Willamette Valley. It was planted in 1972 in what is now our 10 acre Le Pavillon site in the Red Hills of Dundee, alongside Pinot Noir and Riesling. It extends from 480’ to 680’, with the average elevation being at 617’. The 9.70% slopes are mainly south facing.

In addition to being completely organic and dry farmed, we employ biodynamic farming techniques in the vineyard. We drop some fruit to reduce crop and ensure fully ripe flavors. There are currently 1.5 acres of Chardonnay planted at Le Pavillon.

The soil consists of several degrees of decomposing volcanic soil, primarily Jory with subsurface fractured basalt parent material.