

FACT SHEET

WINEMAKING INFORMATION

2015 Stafford Hill Tempranillo

Eola-Amity Hills

The one-year old record heat of summer 2014 was surpassed, with 29 days of 90+ temperatures. The very hot growing season resulted in thickened skins and a slightly more tannic profile than usual, making this wine well suited for cellaring. 18 months in 10% new oak, mix of French & American.

TASTING NOTES

A dark berry aromatic profile highlighted by spicy notes greets the nose. The palate offers juicy red and black fruit flavors with a hint of leather. The finish is moderately long, displaying nice acidity around a ripe tannin structure. Enjoy this wine with Penne al'arrabiata, stir-dried beef & tomatoes, or other dishes with a Mediterranean flair.



HOLLORAN VINEYARD WINES

Harvest Date: October 6 2015

Bottled June 12th, 2017

220 cases produced

VINEYARD INFORMATION

This wine comes from our La Chenaie vineyard site in the Eola-Amity Hills AVA, located west of Salem near Rickreall Oregon. It is a 103 acre site, planted starting in 2001, with 27.4 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling. There are currently 4 acres of Tempranillo planted with 5 different Tempranillo clones - Valdepenas, Tempranillo Clone 1, Clone 2, 'Duero' (Clone 12) and 'Tinta de Toro' (Clone 11).

This wine is primarily from Clone 2 & Valdepenas. We drop fruit on both clones to 1 cluster per shoot, then cut the bottom half off from the very large clusters.

The average elevation is 507 feet, with south and east facing slopes. The soils are a mix of clay silt and loam known as Jory, Gelderman, and Ritner (the Jory series). It has been farmed organically since 2001.