

WINEMAKING INFORMATION

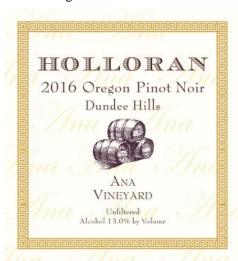
2016 Holloran Pinot Noir ANA Vineyard

In 2016, we had a very early start to the growing season, a modest crop set, and slightly warmer than average summer. This led to a very early harvest, and beautifully ripe fruit. 100% destemmed into small fermenters, we hand punched down daily. After gentle pressing the wine saw 9 months in 10% new French oak, then 9 more months in neutral oak.

TASTING NOTES

Pure cherry fruit aromas are complemented by hints of clove & orange peel. The mid-palate features a silky texture with a touch of earth around pure red berry flavors, An extended finish follows with ripe tannins. Pair with Roast Chicken with Garlic-Thyme Butter, or Pork Loin Roast with Herbs & Garlic.

Drinking: 2021-2028





HOLLORAN VINEYARD WINES

Harvest Dates: August 31 – Sept 4 2016 Bottled March 21 2018 98 cases produced

VINEYARD INFORMATION

ANA vineyard is in the Dundee Hills AVA. It is a 20 acre site, planted starting in 1974, with 15 acres under vine. We dry farm this site, forcing the roots down many meters. Our farming is organic and biodynamic.

There were two main blocks of Pinot Noir producing in 2014, an own-rooted block of Pommard clone, from 1974, that is south facing and fairly level, and a block of Dijon 777, planted in the early 1980's. The 777 block sets on a steep west facing slope, with strong afternoon sun exposure.

The two blocks produce wines that are quite different, and this barrel selection represents a selection from the blocks made by Mark LaGasse, our winemaker.