

FACT SHEET

WINEMAKING INFORMATION

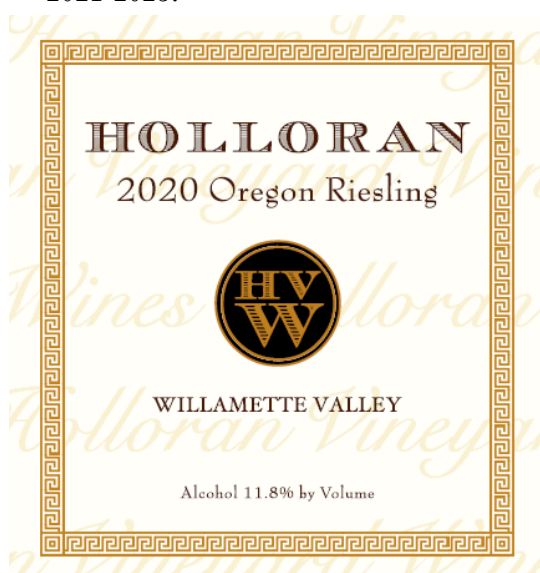
2020 Holloran Riesling

Willamette Valley

The 2020 growing season offered excellent spring rains for ground moisture, then many warm days for ripening Riesling. The resulting flavors are an example of Riesling that is nicely ripened from warm conditions. We pressed gently and fermented in stainless steel, and blocked malolactic fermentation.

TASTING NOTES

The nose presents ripe melon aromas, plus a hint of blood orange. The palate offers honeysuckle notes, plus cantaloupe & honeydew. The finish is crisp and extends. Serve with Prosciutto and Melon, semi-soft goat cheese, or try [Pork Cutlets with Cantaloupe Salad](#). Drink 2021-2023.



HOLLORAN VINEYARD WINES

Harvest Date: October 8 & 9, 2020

352 cases produced

Bottled March 2, 2021

VINEYARD INFORMATION

Our 2020 Holloran Riesling is a blend of 48 year old vines from the Dundee Hills (Geisenheim 110 and Colmar 813 clones), and our La Chenaie Riesling block (Geisenheim 239) planted 2005.

We employ biodynamic farming techniques in both sites. We perform crop estimates and then drop significant amounts of fruit to reduce crop and ensure ripe and complex Riesling fruit flavors.

The soils in both sites are from volcanic parent material. The Dundee site is Jory, the La Chenaie Riesling is on Ritner, a shallower soil from the Jory series on rockier ridges. They are classified as silty clay loam soils, and are distinctively red. The color comes from iron, the only residual mineral after 15 million years of rainfall has leached out the other metals.