

FACT SHEET

WINEMAKING INFORMATION

2011 Stafford Hill Riesling

In 2011 we exercised a very strict selection in processing to use only the very best fruit. The Riesling clusters were then pressed whole cluster, gently, and the juice was allowed to settle. We then fermented the wine in stainless steel tanks.

After primary fermentation was finished, the wine was chilled to 33 degrees, to prevent onset of malolactic fermentation. This allows the bright, crisp malic acid to be retained in the wine, providing vibrancy and wonderful balance of the pretty Riesling fruit flavors.

TASTING NOTES

The nose offers a wonderful mix of citrus aromas, spice and minerality. On the palate, this medium weight Riesling offers lovely fruit flavors of pineapple and star fruit. The finish is moderately long, accentuated by the crisp acid profile. Enjoy it with grilled oysters, crisp salads containing fruit & nuts, or charcuterie.

DRINKING WINDOW

While enjoyable young, this classically crafted Riesling is vinified for aging, and will reach peak drinkability from 2016 – 2021.



HOLLORAN VINEYARD WINES

Harvest Date: November 7, 2011

Bottling Date June 15, 2012

VINEYARD INFORMATION

Our 2011 Stafford Hill Riesling is a blend of Riesling fruit from our Le Pavillon vineyard in the Dundee Hills, which are our oldest vines, and our La Chenaie vineyard, in the Eola-Amity Hills.

Le Pavillon is farmed biodynamic, La Chenaie utilizes organic farming. So 100% of the grapes in this wine were farmed organically.

Le Pavillon Riesling was planted with the Geisenheim 110 clone of Riesling in 1972. The La Chenaie fruit came from two different blocks, one of them Geisenheim 239, the other Geisenheim 110.

Both sites have soils based on volcanic parent materials, with fractured basalt just under the soil layers, which range from 2 feet to 5 feet deep.