

# FACT SHEET

## WINEMAKING INFORMATION

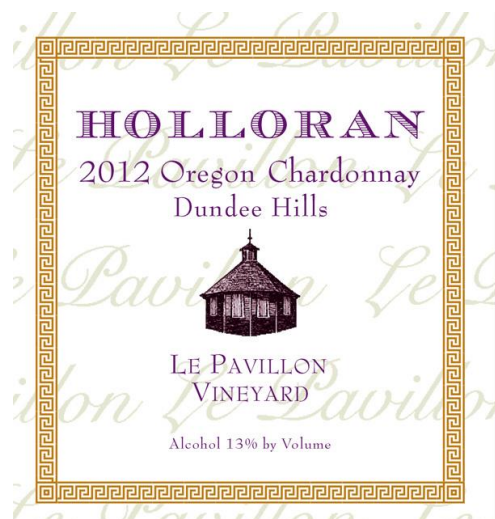
2012 Holloran “Le Pavillon”

Chardonnay

In 2012, the warm dry summer and mild fall weather provided very ripe and clean fruit. It was pressed gently and fermented all in barrel, one of which was new, the rest a mix of 1 to 2 years old and neutral. The wine was barrel aged for a total of 20 months. In barrel the wine goes through natural malolactic fermentation.

## TASTING NOTES

This is a luscious full bodied Chardonnay that drinks well now, and will benefit from some aging. Its beautiful stone fruit and tropical nose give way to a harmony of acid and fruit with a long, creamy finish. Pair this with white fish, game birds, or light roasted meats, or dishes featuring toasty/buttery flavors.



## HOLLORAN VINEYARD WINES

Harvest Dates: October 25<sup>th</sup> 2012

116 cases produced

Bottled April 22<sup>nd</sup> 2014

## VINEYARD INFORMATION

Our 2012 “Le Pavillon” Chardonnay is crafted from one of the oldest Chardonnay blocks in the Willamette Valley. It was planted in 1972 at our 10 acre Le Pavillon site in the Red Hills of Dundee, along with Pinot Noir and Riesling, all own rooted.

Le Pavillon extends from 480’ to 680’, with the average elevation at 617’. The 9.7% slopes are mainly south facing.

In addition to being dry farmed, we employ biodynamic farming at Le Pavillon. The 1.6 acre block of Chardonnay is the Draper selection of Chardonnay.

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