

# FACT SHEET

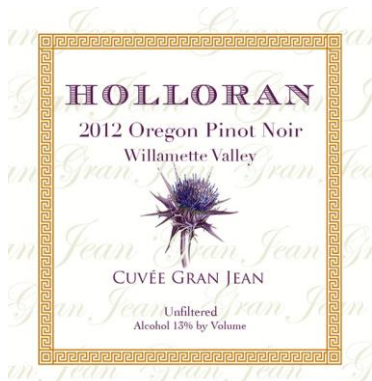
## WINEMAKING INFORMATION

### 2012 Gran Jean Pinot Noir

In 2012, the warm dry summer and mild early fall weather provided very ripe and clean fruit from all of our vineyard sources. We de-stemmed nearly 100% of the fruit, with the exception of small amounts of whole cluster added to the fermentation bins. We fermented in small lots, using a mix of indigenous and cultivated yeasts. Punched down twice daily by hand until fermented dry and pressed very gently. This wine was aged 18 months in 20% new French barrels. Malolactic fermentation occurred naturally.

### TASTING NOTES

This harmonious Pinot Noir shows great finesse and structure with beautiful fruit, and fine-grained silky tannins. With fruit profiles from three separate sites, it shows both red and dark fruit characteristics.



## HOLLORAN VINEYARD WINES

Harvest Dates: October 3-18<sup>th</sup> 2012

Bottled June 27<sup>th</sup> 2014

144 cases produced

## VINEYARD INFORMATION

This inaugural vintage of our finest wine represents a selection of the best six barrels in the entire winery by our winemaker Mark LaGasse. It's comprised of two each of the finest barrels from three great Willamette Valley vineyards: Le Pavillon in Dundee, La Chenaie in Eola-Amity, and Bednarik vineyard. Each provides different and complementary flavors and aromas to the blend.

With the combination of old vine, forest floor Pinot Noir from the Le Pavillon site in Dundee, the bright, lifted red acidic fruit from La Chenaie in Eola-Amity, and the floral austerity of the Bednarik site, the Gran Jean represents a full expression of our best sites and careful, hand-crafted winemaking.