

# FACT SHEET

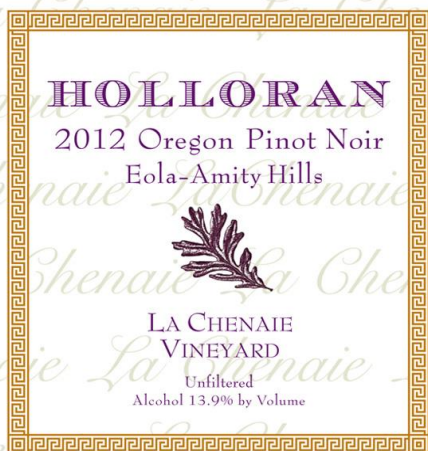
## WINEMAKING INFORMATION

### 2012 La Chenaie 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. Aged 18 months in 20% new French barrels, with malolactic fermentation occurring naturally in barrel.

## TASTING NOTES

A very fruit forward vintage, this wine shows cherry, stewed cranberry and pomegranate, with floral notes. The high toned acidity from this Eola-Amity Hills vineyard site exhibits the food friendly style of wines we strive to create.



## HOLLORAN VINEYARD WINES

Harvest Dates: October 7-18 2012

Bottled June 18 2014

294 cases produced.

## VINEYARD INFORMATION

Our 2012 La Chenaie vineyard site is in the Eola-Amity Hills AVA located west of Salem near Rickreall. It is a 103 acre site, planted in 2001, with 24.6 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling. Some Pinot Noir clones at the site include Dijon 777, 667, 115, 114, Wadenswil and Pommard, along with older 'heritage' clones. The average elevation is 507 feet, with a south facing 8% slope. The soils are a mix of clay and silty loam known as Jory, Gelderman, and Ritner, in that order from the deepest to the most shallow soils on the ridges. Our Pinot Noir vines are all impacted by cool afternoon breezes from the Van Duzer corridor, which also keep the nights cool and clusters dry, retaining acidity. It has been farmed organically since 2005.