

FACT SHEET

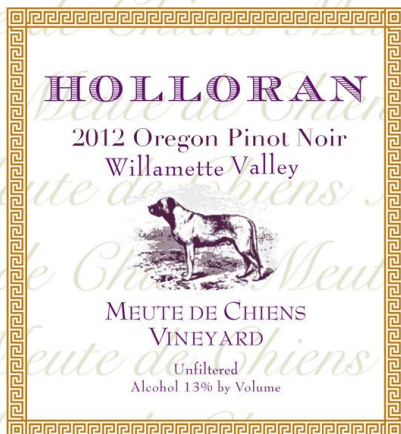
WINEMAKING INFORMATION

2012 Holloran Pinot Noir “Meute de Chiens”

In 2012, the warm dry summer and mild early fall weather provided very ripe and clean fruit from all of our vineyard sources. Punched down twice daily by hand until fermented dry and then pressed very gently. Aged 18 months in 20% new French barrels. Malolactic fermentation occurred naturally.

TASTING NOTES

This Pinot Noir is stylistically the most modern wine that we produce. The nose is full of dark fruit and earth. On the palate, it is ripe with rich blackberry, cassis, licorice, and lots of spicy cedar and sandalwood notes. Firm, yet well integrated tannins. Drink with roasted meats, duck confit, venison, and even leaner cuts of steak.



HOLLORAN VINEYARD WINES

Harvest Date: October 3rd 2012

Bottled June 26th 2014

70 cases produced

VINEYARD INFORMATION

The “Meute de Chiens” estate site is located at our winery on Pete’s Mountain, just south of West Linn, at the very northern tip of the Willamette Valley. The name means “pack of dogs”. Every harvest, a rather large pack gathers, including the family hounds, plus guests from winery workers, friends and family. Joking about it during the first harvest, the name stuck.

It is a 1 acre site planted in 1999 with 6 different Pinot Noir clones including Dijon 114, 115, 667, 777, Wadenswil and Pommard. The site is vigorous with a fantastic south facing 6 degree slope topping out at 690 feet. Soil composition is volcanic in origin. It is non-irrigated, forcing the roots down many meters searching for moisture and nutrients. It has been farmed organically since 2003.