

FACT SHEET

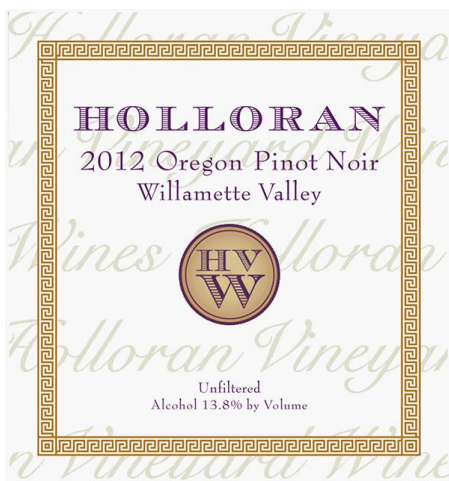
WINEMAKING INFORMATION

2012 Holloran Pinot Noir
Willamette Valley

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 2012 bottling of our Willamette Valley blend showcases several characteristics from the multiple sites that we source from. It has the bright, lifted red fruit from the Eola-Amity Hills, as well as the darker, earthier component from our more northern sites. Pair with salmon, or light meats, such as turkey and pork.



HOLLORAN VINEYARD WINES

Harvest Dates: October 7-18th 2012

Bottled June 13th 2014

1641 cases produced

VINEYARD INFORMATION

The majority of the fruit we source for this wine comes from our La Chenaie vineyard and the Bednarik vineyard. The La Chenaie site is in the Eola-Amity Hills AVA, located west of Salem near Rickreall. It is a 103 acre site, planted starting in 2001, with 27.4 acres under vine. We do not irrigate this organically farmed site, forcing the roots down many meters.

The Bednarik Vineyard site is located near Gaston, Oregon, making it one of the furthest northwest Pinot Noir sites in the Willamette Valley. This 7.7 acre vineyard was planted in 1988 with Wadenswil and Pommard clone Pinot Noir. The soil is sedimentary in origin at an average elevation of 390 feet, with 7.7% slopes.