

FACT SHEET

WINEMAKING INFORMATION

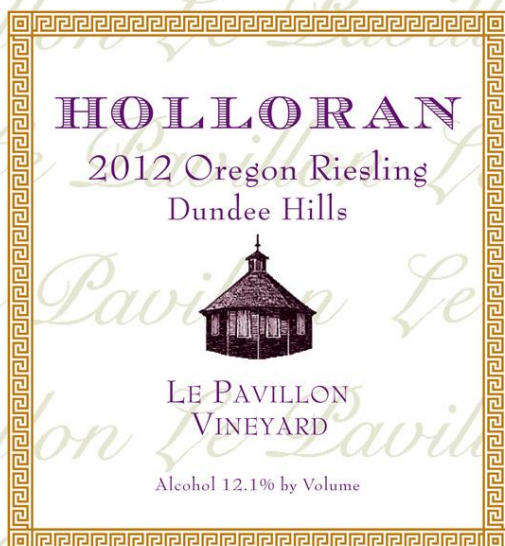
2012 Holloran "Le Pavillon"

Riesling

In 2012, the warm dry summer and mild fall weather provided very ripe and clean fruit. We pressed gently and fermented in stainless steel until close to dry, then immediately cold stabilized to block malolactic fermentation.

TASTING NOTES

This old world Riesling has a classic Alsace nose with hints of petrol, diesel, paraffin and peach. The mid palate has a beautiful floral character with a touch of residual sugar. The finish is bright and clean with high acidity and mouthwatering fruit. Serve with seafood, shellfish, or strong cheeses.



HOLLORAN VINEYARD WINES

Harvest Dates: October 25th 2012

85 cases produced

Bottled May 15th 2013

VINEYARD INFORMATION

Our 2012 "Le Pavillon" Riesling is crafted from some of the oldest own-rooted vines in the Willamette Valley. It was planted in 1972 in what is now our 10 acre Le Pavillon site in the Red Hills of Dundee, alongside Pinot Noir and Chardonnay. It extends from 480' to 680', with the average elevation being at 617'. The 9.70% slopes are mainly south facing.

In addition to being completely dry farmed, we employ biodynamic farming techniques in the vineyard. We drop significant amounts of fruit to reduce crop and ensure fully ripe Riesling flavors. There are currently 1.5 acres of Riesling planted at Le Pavillon.

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