

FACT SHEET

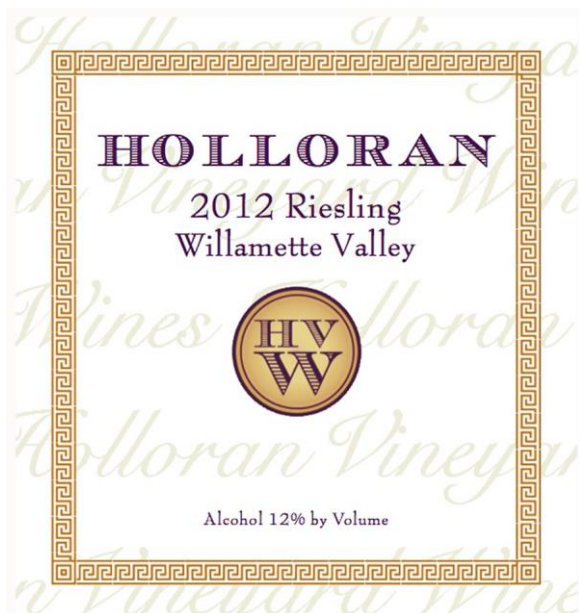
WINEMAKING INFORMATION

2012 Holloran Riesling Willamette Valley

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, apricot and peach. The mid palate shows moderate depth and balance. The finish is bright and clean with high acidity and mouthwatering fruit. Serve with seafood, shellfish, or mildly spicy meat or vegetable dishes.



HOLLORAN VINEYARD WINES

Harvest Dates: October 25th 2012

190 cases produced

Bottled May 15th 2013

VINEYARD INFORMATION

Our 2012 Willamette Valley Riesling is a blend of 80% from our La Chenaie site in the Eola-Amity Hills, and 20% from our Le Pavillon Vineyard in the Dundee Hills.

The La Chenaie Riesling is Geisenheim 239 clone, and is planted on Ritner and Gelderman soils. This Riesling block is southeast facing at an elevation of 500' and was planted in 2005.

The Le Pavillon Vineyard Riesling was planted in 1972 in the Red Hills of Dundee. It extends from 480' to 680', with the average elevation at 617' and primarily south facing slopes comprised of Jory soils.

We drop significant amounts of fruit in our Riesling blocks to ensure fully ripe Riesling flavors. Both sites are volcanic, with subsurface fractured basalt parent material.