

FACT SHEET

WINEMAKING INFORMATION

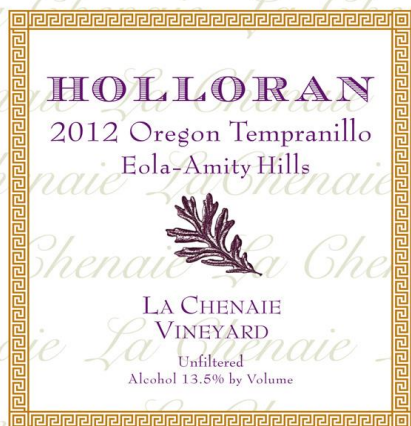
2012 Holloran Tempranillo

“La Chenaie”

In 2012, the warm dry summer and mild early fall weather provided very ripe and clean fruit from our vineyards. Aged 18 months in 25% new American barrels, and malolactic fermentation occurred naturally. This wine represents selections of our best barrels of Tempranillo from our “Le Chenaie” vineyard.

TASTING NOTES

Hints of smoke, cocoa, baking spices and vanilla on the nose leads to a savory mouthfeel with notes of meat and white pepper. Elegant, yet firm in tannins, this wine should pair great with game, roasted meats, lamb and steak.



HOLLORAN VINEYARD WINES

Harvest Dates: October 19-25th 2012

Bottled August 10th 2014

275 cases produced

VINEYARD INFORMATION

Our La Chenaie vineyard site is located in the Eola-Amity Hills AVA west of Salem near Rickreall. It is a 103 acre site, planted starting in 2001, with 27.4 acres under vine.

There are currently 4 acres of Tempranillo planted with 5 different Tempranillo clones - Valdepenas, Tempranillo Clone 1, Clone 2, 'Duero' (Clone 12) and 'Tinta de Toro' (Clone 11).

We drop a substantial amount of fruit every year at this site in order to ripen the grapes fully for harvest. The average elevation is 507 feet, with south and east facing slopes. The soils are a mix of clay silt and loam known as Jory, Gelderman, and Ritner, with Ritner being the shallow more rocky soils where the hills crest, Gelderman just below, and Jory deeper and farther down the slopes. It has been farmed organically since 2001.