

# FACT SHEET

## WINEMAKING INFORMATION

### 2013 Holloran Chardonnay Le Pavillon

In 2013, the warm summer and late rains required very strong viticulture practices to create great wines. Removing leaves on both sides of the vines to expose fruit was critical to increase airflow and hang through the significant storms. Aged 18 months in older French oak barrels. Malolactic fermentation occurred naturally.

#### TASTING NOTES

The Le Pavillon Chardonnay greets the nose with baking spice and subtle vanilla aromas, framed against a subtle core of stone fruit. On the palate, it offers a subtle yet complex array of pure fruit flavors and a touch of vanilla. The finish is long and balanced.

Pair this elegant expression of chardonnay with pasta dishes with vegetables and butter or mild cheese-based sauces. Also beautiful with a cheese course including Brie, Morbier, or other mild washed-rind cow's milk cheeses.



## HOLLORAN VINEYARD WINES

Harvest Dates: October 9<sup>TH</sup> 2013

Bottled June 19, 2015

74 cases produced

#### VINEYARD INFORMATION

Our 2013 “Le Pavillon” Chardonnay 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 Riesling. 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 some fruit to reduce crop and ensure fully ripe flavors. There are currently 1.5 acres of Chardonnay planted at Le Pavillon.

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