

FACT SHEET

WINEMAKING INFORMATION

2013 Holloran Pinot Noir

La Colina Vineyard

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 20% new French oak barrels. Malolactic fermentation occurred naturally.

TASTING NOTES

A nose of dark black cherry against an earthy backdrop is accentuated by aromas of wild mushrooms. The palate shows nice richness, with a touch of earthiness. Holding the wine in your mouth displays ample mid-palate depth, with nice complexity and ripe fruit flavors. The finish is offset by crisp acid and well integrated tannins.

Pair this dark, earthy Pinot Noir with grilled leg of lamb, roasted portabellas, or chicken sautéed with crimini mushrooms.



HOLLORAN VINEYARD WINES

Harvest Dates: October 8TH 2013

Bottled April 7, 2015

147 cases produced

VINEYARD INFORMATION

La Colina vineyard is in the Dundee Hills AVA. It is located in the southern portion of the Dundee Hills, just north & west of Lafayette OR. The block of La Colina that we make wine from faces southeast, and is planted to Pinot Noir Dijon Clone 114.

The vineyard elevation is XXX feet, and the soil is Jory, a volcanic-based soil composed of a silty clay loam. This vineyard is farmed sustainably and is LIVE certified.

The block was planted in 2000, and the vines are grafted on to phyloxera-resistant rootstock 3309.