

# FACT SHEET

## WINEMAKING INFORMATION

### 2013 Holloran Pinot Noir La Chenaie

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

The La Chenaie Pinot Noir shows its telltale dusty cherry nose, with bright high-tone aromas. These are typical aromas for the site, and for the hills on the western side of the Eola-Amity Hills. The palate provides beautiful, focused, linear flavors of red cherry and spice. The moderately long finish shows some ripe tannin and balancing acidity.

Pair this red-fruit oriented Pinot with sautéed chicken served with roasted red and yellow beets, and steamed red potatoes.



## HOLLORAN VINEYARD WINES

Harvest Dates: October 4 - 8<sup>TH</sup> 2013

Bottled April 3, 2015

274 cases produced

#### VINEYARD INFORMATION

Our 2012 La Chenaie vineyard site is in the Eola-Amity Hills AVA located west of Salem near Rickreall. It is a 103 acre site, planted in 2001, with 24.6 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling.

Some Pinot Noir clones at the site include Dijon 777, 667, 115, 114, Wadenswil and Pommard, along with older 'heritage' clones. The average elevation is 507 feet, with a south facing 8% slope.

The soils are a mix of clay and silty loam known as Jory, Gelderman, and Ritner, in that order from the deepest to the most shallow soils on the ridges. Our Pinot Noir vines are all impacted by cool afternoon breezes from the Van Duzer corridor, which also keep the nights cool and clusters dry, retaining acidity. It has been farmed organically since 2005.