

# FACT SHEET

## WINEMAKING INFORMATION

### 2013 Holloran Pinot Noir Willamette Valley

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

Pretty aromas of red and black cherries are accented by subtle spiciness on the nose. The palate offers more lush cherry accented by rhubarb and pomegranate. Balancing acid helps the finish linger moderately long.

Pair this elegant Pinot Noir with roasted chicken or other fowl, and grilled or roasted vegetables.



## HOLLORAN VINEYARD WINES

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

Bottled April 27, 2015

1,650 cases produced

#### VINEYARD INFORMATION

This wine is a blend of barrels sourced from a cross-section of our sites, and shows the broad flavor spectrum achieved from blending many sites and different clones of Pinot Noir. The sites are a mix of soils, primarily volcanic and sedimentary based vineyards.

The vineyard sources used include Le Pavillon, La Chenaie, Meute de Chiens, Bednarik, La Colina and Kalita Vineyards. All of the sites utilize sustainable farming practices, and are either LIVE certified, or practicing organic or biodynamic.

Crop load was reduced in all the vineyards to optimize ripening. All harvesting was by hand. After significant rains came through the valley the last two weekends in September 2013,