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# FACT SHEET

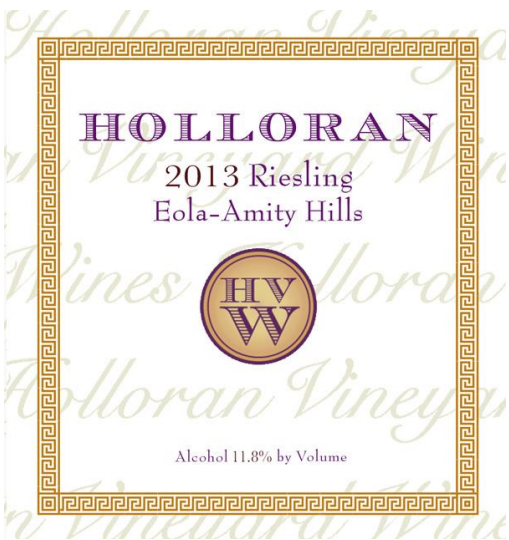
## WINEMAKING INFORMATION

### 2013 Riesling Eola-Amity Hills

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. We pressed gently and fermented in stainless steel until dry, then cold stabilized and sterile filtered to preserve acidity.

## TASTING NOTES

This old world Riesling has a classic Alsace nose with hints of petrol, diesel, paraffin and peach. The mid palate has a beautiful floral character that finishes clean with high acidity and mouthwatering fruit. Serve with seafood, shellfish, or strong cheeses.



## HOLLORAN VINEYARD WINES

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

89 cases produced.

Bottled April 22<sup>nd</sup>, 2014.

## VINEYARD INFORMATION

This was grown at our La Chenaie vineyard site in the Eola-Amity Hills AVA, located west of Salem near Rickreall. It is a 103 acre site, planted in 2001, with 27.4 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling.

We currently have 1 acre of Riesling planted. The average elevation is 507 feet, with a south facing 8% slope.

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. The vines are farmed organically.