

FACT SHEET

WINEMAKING INFORMATION

2013 Holloran Riesling 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 older French oak barrels. Malolactic fermentation occurred naturally.

TASTING NOTES

The nose offers a mix of white peach and citrus aromas. On the palate, pure stone fruit flavors blend with a creamy, spicy texture, that leads to a moderately long finish highlighted by crisp acidity.

The 2013 Holloran Riesling Willamette Valley can be enjoyed as an aperitif, or it pairs beautifully with many types of foods. Try it with shrimp cocktail, or sautéed shrimp with garlic and peppers. Also beautiful with a Stilton or other blue cheeses.



HOLLORAN VINEYARD WINES

Harvest Dates: October 6- 9TH 2013

Bottled April 22, 2014

231cases produced

VINEYARD INFORMATION

Our 2012 Willamette Valley Riesling is a blend of 80% from our Le Pavillon site in the Dundee Hills, and 20% from our La Chenaie Vineyard in the Eola-Amity Hills.

The La Chenaie Riesling is Geisenheim 239 clone, and is planted on Ritner and Gelderman soils. This Riesling block is southeast facing at an elevation of 500' and was planted in 2005.

The Le Pavillon Vineyard Riesling was planted in 1972 in the Red Hills of Dundee. It extends from 480' to 680', with the average elevation at 617' and primarily south facing slopes comprised of Jory soils.

We drop significant amounts of fruit in our Riesling blocks to ensure fully ripe Riesling flavors. Both sites are volcanic, with subsurface fractured basalt parent material.