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.