

FACT SHEET

WINEMAKING INFORMATION

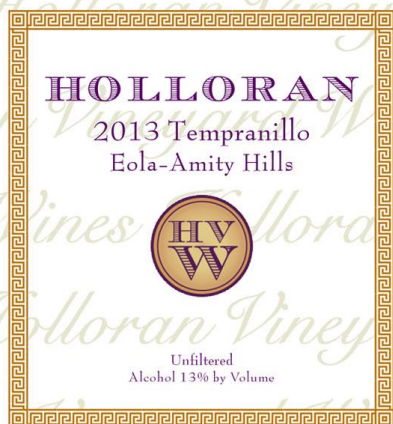
2013 Holloran Tempranillo

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. Aged 18 months in 25% new American oak barrels. Malolactic fermentation occurred naturally.

TASTING NOTES

Hints of smoke, dark fruit and vanilla shine through on the nose. The palate has great dark fruit and mouth-watering acid. Elegant, yet firm in tannin, this wine should pair nicely with game, roasted meats, lamb and steak.



HOLLORAN VINEYARD WINES

Harvest Dates: October 19-25TH 2013

Bottled February 9-11th 2015

96 cases produced

VINEYARD INFORMATION

Our La Chenaie vineyard site is in the Eola-Amity Hills AVA, located west of Salem near Rickreall Oregon. It is a 103 acre site, planted starting in 2001, with 27.4 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling. There are currently 4 acres of Tempranillo planted with 5 different Tempranillo clones - Valdepenas, Tempranillo Clone 1, Clone 2, 'Duero' (Clone 12) and 'Tinta de Toro' (Clone 11).

We drop a substantial amount of fruit every year at this site in order to ripen the grapes fully for harvest. The average elevation is 507 feet, with south and east facing slopes. 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. It has been farmed organically since 2001.