

FACT SHEET

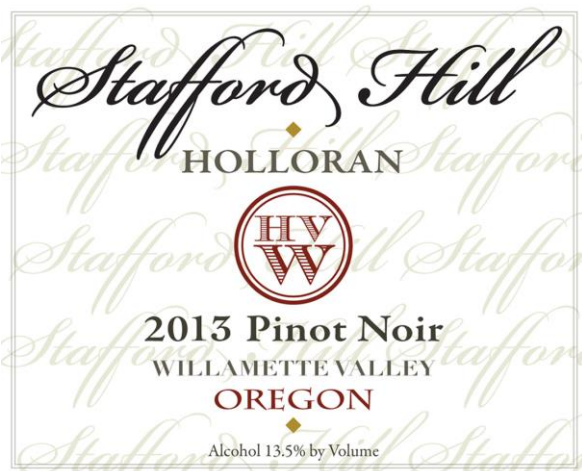
WINEMAKING INFORMATION

2013 Stafford Hill Pinot Noir

In 2013, the warm summer and late rains required diligent viticulture practices to create great wines. Pulling leaves on both sides of the vines to expose fruit was critical to increase airflow. We pressed gently and fermented in mostly neutral barrels with 14 months aging of which 9 months was in French oak barrels, 18% of which were new.

TASTING NOTES

The 2013 Stafford Hill exhibits bright cherry notes on the nose with undertones of cranberry and earth. An initial lightness on the palate leads to a broad mouthfeel full with flavors of bright red raspberries and strawberries. Pair with salmon and light meats such as roast chicken.



HOLLORAN VINEYARD WINES

Harvest Dates: October 2013

Bottled January 5th 2015

1649 cases produced

VINEYARD INFORMATION

The 2013 Stafford Hill represents our second wine, based on barrel selections from a combination of all of the sites that we own and farm. All of these sites are farmed with sustainable, organic, or biodynamic practices. What our winemaker Mark LaGasse doesn't select for our Holloran Willamette Valley blend goes into this outstanding value label.

A large portion of the fruit for this wine comes from our La Chenaie site in the Eola-Amity Hills, along with some barrels from Beacon Hill, La Colina, Bednarik and Kalita vineyards.