

FACT SHEET

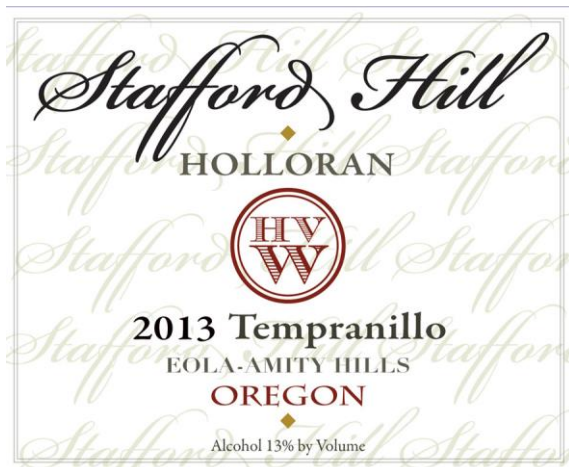
WINEMAKING INFORMATION

2013 Stafford Hill Tempranillo

In 2013, the warm summer and late very intense rains required strong 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 a total of 12 months in American oak, 18% of which was new.

TASTING NOTES

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



HOLLORAN VINEYARD WINES

Harvest Dates: October 19-25TH 2013

Bottled February 9-11th 2015

347 cases produced

VINEYARD INFORMATION

Our La Chenaie vineyard 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 in order to ripen the grapes fully. 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