

FACT SHEET

WINEMAKING INFORMATION

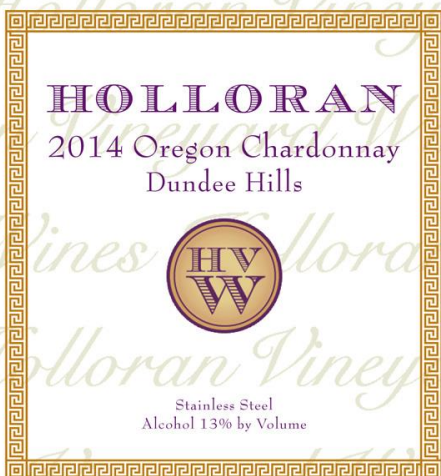
2014 Holloran Chardonnay Stainless Steel

In 2014, the warm dry summer and mild fall weather provided very ripe and clean fruit. It was pressed gently and fermented in stainless steel until dry, then immediately cold stabilized to preserve acidity.

This wine sees no oak barrels, and no malolactic fermentation occurred.

TASTING NOTES

This chardonnay exhibits citrus, pear and apple notes. Being extremely clean and crisp, its Chablis-like minerality and dry profile demands food. Shellfish, crisp salads, and dishes with citrus or fruit sauces will work well.



HOLLORAN VINEYARD WINES

Harvest Dates: September 23rd 2014

58 cases produced.

Bottled March 4, 2014.

VINEYARD INFORMATION

Our 2014 Stainless Steele Chardonnay is crafted from one of the oldest Chardonnay blocks in the Willamette Valley. It was planted in 1972 at our 10 acre Le Pavillon site in the Red Hills of Dundee, along with Pinot Noir and Riesling, all own rooted.

It extends from 480' to 680', with the average elevation being at 617'. The 9.70% slopes are mainly south facing.

We employ biodynamic farming techniques in the vineyard. The 1.6 acre block of Chardonnay at the Le Pavillon site consists of several degrees of decomposing volcanic Jory soil, with subsurface fractured basalt parent material.