

FACT SHEET

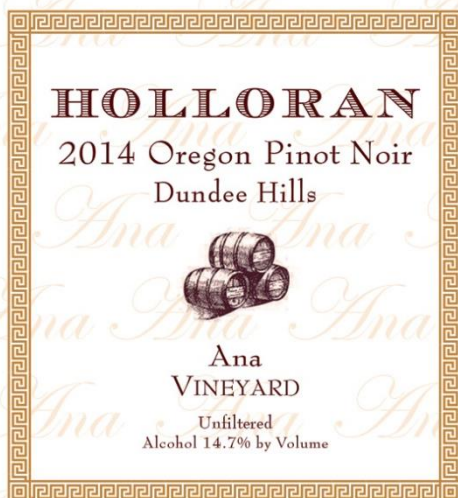
WINEMAKING INFORMATION

2014 Holloran Pinot Noir
ANA Vineyard

The warm, dry summer and fall in 2014 provided plentiful ripe, clean fruit. Hand-harvested grapes are de-stemmed. Both commercial and indigenous yeast are used. The cap is punched down twice daily by hand. After gentle pressing the wine ages 9 months in French oak, 15% new. After natural malolactic fermentation the wine ages 9 more months in neutral oak before bottling.

TASTING NOTES

Our initial bottling from ANA vineyard provides aromas of black cherry, plum, dried strawberry, and forest floor. The mid-palate features finely textured tannins, followed by juicy acidity and a long finish. Pair with salmon, or aromatic meat dishes featuring chicken or pork.



HOLLORAN VINEYARD WINES

Harvest Dates: Sept. 19 – 23, 2014

Bottled May 2nd 2016

197 cases produced

VINEYARD INFORMATION

ANA vineyard is in the Dundee Hills AVA. It is a 20 acre site, planted starting in 1974, with 13 acres under vine. We dry farm this site, forcing the roots down many meters. Our farming is organic and biodynamic.

There were two main blocks of Pinot Noir producing in 2014, an own-rooted block of Pommard clone, from 1974, that is south facing and fairly level, and a block of Dijon 777, planted in the early 1980's. The 777 block sets on a steep west facing slope, with strong afternoon sun exposure.

The two blocks produce wines that are quite different, and this barrel selection represents a selection from the blocks made by Mark LaGasse, our winemaker.