

FACT SHEET

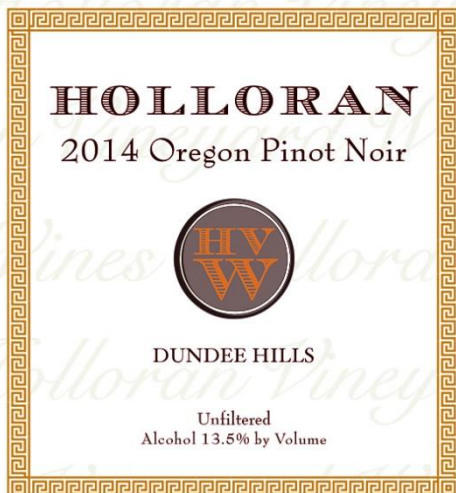
WINEMAKING INFORMATION

2014 Holloran Pinot Noir Dundee Hills

The warm, dry summer and fall in 2014 provided plentiful ripe, clean fruit. Hand-harvested grapes are destemmed. 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

This wine shows classic Dundee Hills aromas of dusty red cherry, baking spice and white pepper, followed by a moderately long finish. It is an ideal food wine with bright acidity and firm tannins that will pair well with roasted pork or chicken with pan juices or a reduction sauce.



HOLLORAN VINEYARD WINES

Harvest Dates: Sept. 18 – Oct. 4, 2014

Bottled May 9th 2016

490 cases produced

VINEYARD INFORMATION

The fruit we source for this wine comes from our Le Pavillon and ANA vineyards, and from La Colina vineyard.

Le Pavillon was planted in 1972, and the Pinot Noir blocks consist of 60% own-rooted Pommard, and 40% a blend of Dijon 114, 115 and Wadenswil. It is farmed organic and biodynamic. Elevation is 580' – 690', primarily south facing.

ANA vineyard was planted starting in 1974, and the blocks are 38% own rooted Pommard (south facing), and 62% Dijon 777 (west facing). ANA is also farmed organic and biodynamic. Elevation is 260' to 475'.

La Colina vineyard was planted in 1999. Elevation is 450' to 550'. The block we source is south/southeast facing, and planted with Dijon 114 clone Pinot Noir. Farming is LIVE certified.