

# FACT SHEET

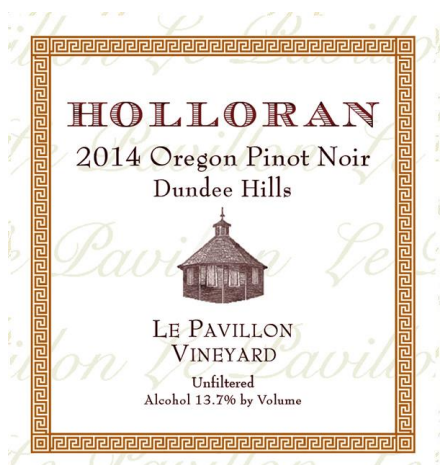
## WINEMAKING INFORMATION

### 2014 Le Pavillon Pinot Noir

The summer of 2014 was the hottest on record for the Willamette Valley, with nights much warmer than usual. We destemmed 100% of the fruit, and fermented this wine in small lots, using a mix of indigenous and cultivated yeasts. Fermenters were punched down 2X daily by hand, pressing very gentle. Aged 20 months in 15% new French barrels.

## TASTING NOTES

This vintage provides very ripe flavors. Red cherry aromas are highlighted by notes of clove. The palate offers multiple layers of spice & restrained cherry fruit. Full of silky elegance, the finish is quite long, gradually fading gracefully. More complexity will show over time. Drink 2017 – 2030. Enjoy with pork chops with cherry-thyme pan reduction sauce,



## HOLLORAN VINEYARD WINES

Harvest Dates: September 18 – October 4, 2014

Bottled April 25, 2016

369 cases produced

## VINEYARD INFORMATION

The Le Pavillon Vineyard site in the heart of the Red Hills AVA in Dundee, is our oldest and most unique vineyard. This 10 acre site boasts own-rooted Pommard clone Pinot Noir planted in 1972, along with Chardonnay and Riesling, making it one of the oldest surviving vineyards in the Willamette Valley.

The soils are volcanic-based Jory with subsurface parent material of fractured basalt. The vines are not irrigated, forcing the roots to seek water and minerals deep underground. The average elevation is 617 feet, with a south facing 9.7% slope.

This vineyard has been farmed organically since 1999 and biodynamic since 2006, supporting the production of some of the finest Pinot Noir that Oregon has to offer.