

FACT SHEET

WINEMAKING INFORMATION

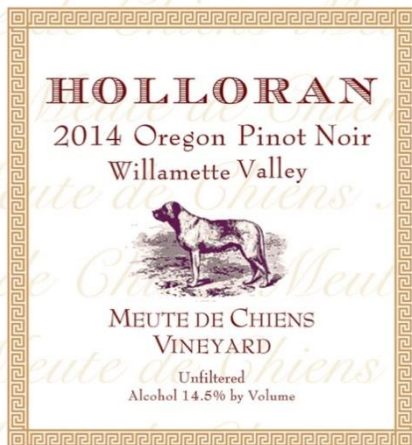
2014 Holloran Pinot Noir Meute de Chiens

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

The 2014 "MDC" puts forth a rustic, earthy nose with stewed black fruits and tobacco leaf. A deep, concentrated mid-palate with chewy tannins is followed by a velvety finish characteristic of this site. Pair with robust meat dishes such as lamb or steak, or with roasted game bird.



HOLLORAN VINEYARD WINES

Harvest Date: Sept. 22, 2014

Bottled April 11th, 2016

150 cases produced

VINEYARD INFORMATION

Meute de Chiens (French for 'pack of dogs') was planted from 1999 – 2003. It is only one acre, and it produces Pinot Noir that is quite distinct from our other sites in the Dundee and Eola Hills. The blocks are planted with 6 different clones, Pommard, Wadenswil, and Dijon 114, 115, 667 and 777.

It is farmed using strictly organic practices. The site elevation is 580' – 685', with a south-facing aspect. Soils are of volcanic origin, and are comprised of fairly heavy clay, which provides the wine with a unique mouthfeel. The basalt parent material was deposited from Columbia River basalt flows millions of years ago.

This site is part of our original winery building in West Linn, at the very northern tip of the Willamette Valley. 2014 will be one of the last years we are able to make wine from this site, as we have relocated production to our new winery in Dundee.