

FACT SHEET

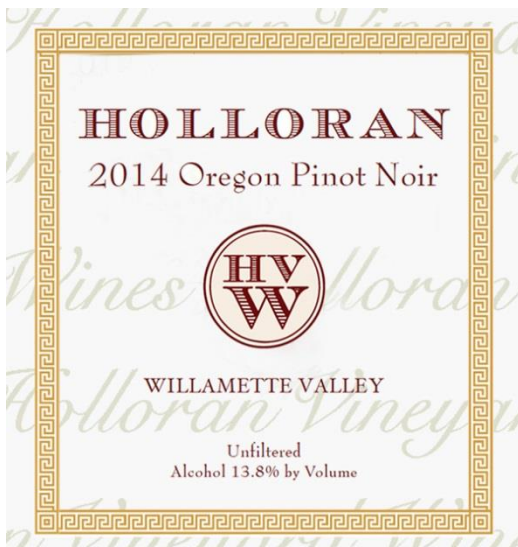
WINEMAKING INFORMATION

2014 Willamette Valley Pinot Noir

The summer of 2014 was the hottest on record for most of the Willamette Valley, with nights much warmer than usual. We de-stemmed 100% of the fruit, and fermented in small lots, using indigenous and cultivated yeasts. Fermenters were punched down 2X daily by hand, with gentle pressing. Aged 20 months in 10% new French barrels.

TASTING NOTES

This vintage provides very ripe flavors. Rich aromas of blackberry & boysenberry show a hint of orange peel. The palate shows broad, ripe, deep flavors of red & black fruit, with silky tannins framing the finish. Drink 2019 – 2026. Enjoy with roasted lamb with blackberry balsamic reduction sauce, or a simple rosemary au jus sauce.



HOLLORAN VINEYARD WINES

Harvest Dates: September 17 – October 4, 2014

Bottled June 6, 2016

1642 cases produced

VINEYARD INFORMATION

The 2014 Willamette Valley Pinot Noir is blended from carefully selected barrels from our best blocks in the Dundee Hills, the Eola-Amity Hills, and our other Willamette Valley sites.

These sites are a mix of volcanic-based sites, and vineyards planted on sedimentary soils.

All of our sites are farmed organic or biodynamic. The blocks used for this wine are comprised of our oldest vineyards, including ANA and Le Pavillon vineyards (Dundee Hills), and La Chenaie (Eola-Amity Hills).

We also included barrels from Kalita Vineyard (Yamhill-Carlton), La Colina (Dundee Hills), and Meute de Chiens (Willamette Valley) in the blend, contributing to a broad range of flavors and mouth feel.