

FACT SHEET

WINEMAKING INFORMATION

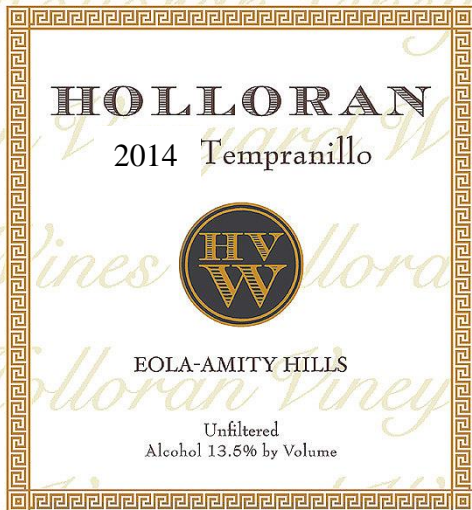
2014 Holloran Tempranillo

Eola-Amity Hills

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 18 months in 10% new American oak barrels.

TASTING NOTES

Blackberry & black cherry aromas on the nose, with savory notes. On the palate pretty mocha and roasted fruit flavors emerge, with a finish extended by supple tannins and crisp acidity. Enjoy with roasted duck breast with rum & coffee marinade, or other strongly flavored red meats.



HOLLORAN VINEYARD WINES

Harvest Date: September 13, 2014

Bottled March 22, 2016

214 cases produced

VINEYARD INFORMATION

This wine comes from our La Chenaie vineyard site in the Eola-Amity Hills AVA, located west of Salem near Rickreall Oregon. It is a 103 acre site, planted starting in 2001, with 27.4 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling. There are currently 4 acres of Tempranillo planted with 5 different Tempranillo clones - Valdepenas, Tempranillo Clone 1, Clone 2, 'Duero' (Clone 12) and 'Tinta de Toro' (Clone 11).

We drop a substantial amount of fruit every year at this site in order to ripen the grapes fully for harvest. The average elevation is 507 feet, with south and east facing slopes. The soils are a mix of clay silt and loam known as Jory, Gelderman, and Ritner, with Ritner being the shallow more rocky soils where the hills crest, Gelderman just below, and Jory deeper and farther down the slopes. It has been farmed organically since 2001.