

FACT SHEET

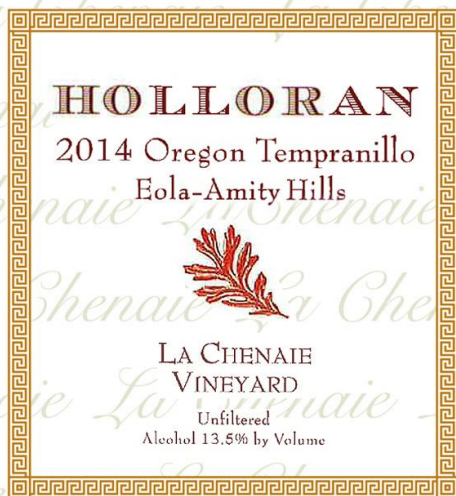
WINEMAKING INFORMATION

2014 La Chenaie Tempranillo

The summer of 2014 was the hottest on record for most of the Willamette Valley, making it less of a struggle to ripen Tempranillo. We adjust crop loads with our Tempranillos based on the weather each year to promote ripeness while avoiding over-ripe flavors. Aged 20 months in 10% new American oak barrels.

TASTING NOTES

The aromas freely drifting up from the glass offer scents of smoky, roasted meat accented with spicy red fruit. With a little breathing, the mid palate reveals deep layers of mocha & white chocolate. The finish persists quite long, accentuated by ripe tannins that will melt with age in the bottle. Enjoy it with Filet Mignon with peppercorn sauce, or other boldly flavored meat dishes.



HOLLORAN VINEYARD WINES

Harvest Date: September 13 2014

Bottled March 21, 2016

148 cases produced

VINEYARD INFORMATION

The La Chenaie Vineyard site sits in the southwest corner of the Eola-Amity Hills AVA. It has direct exposure to the daily winds coming through the Van Duzer corridor, a major gap in the coastal range. This cooling affect provides significant temperature swings between the warm summer days and the cool evenings and nights.

The soils are volcanic-based from the Jory series, including Gelderman and Ritner. We have three different clones of Tempranillo currently producing, and this bottling is primarily from Clone 1, which was brought to the US from Portugal in 1984.

Clone 1 has some of the smallest clusters of the Tempranillo that we grow, and does not set fruit well, resulting in fewer berries per cluster. La Chenaie has been farmed organically since its planting in 2001.