

FACT SHEET

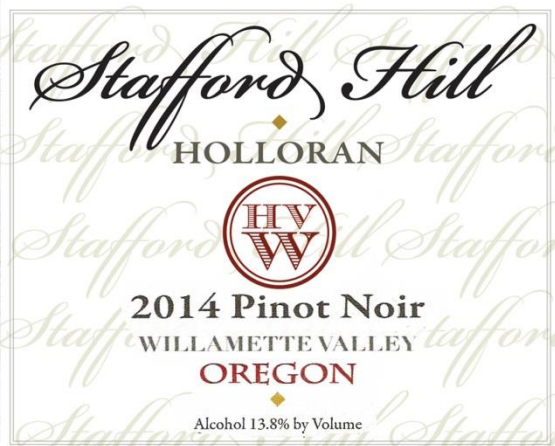
WINEMAKING INFORMATION

2014 Stafford Hill Pinot Noir

In 2014, an early start to the growing season was followed by a warmer than average growing season. Careful management of the crop load was required to achieve balanced wines, with optimum ripeness. We pressed gently and fermented in small lots. The wines saw 14 months of aging, of which 10 months was in French oak barrels, 12% of which were new.

TASTING NOTES

The 2014 Stafford Hill offers a full, broad palate of red and dark fruit flavors. The nose gives forth clean, ripe berry aromas, with notes of clove and spice. An initial lightness on the palate leads to a broad mouthfeel full with flavors of bright red raspberries and strawberries. Pair with salmon and light meats such as roast chicken.



HOLLORAN VINEYARD WINES

Harvest Dates: September 12 – October 5, 2014

Bottled January 2016

3,240 cases produced

VINEYARD INFORMATION

The 2014 Stafford Hill represents our second wine, based on barrel selections from a combination of the vineyards that we own and farm. Some of the sites are on volcanic soils, others based on sedimentary parent material.

All of these sites are farmed with sustainable, organic, or biodynamic practices. What our winemaker Mark LaGasse doesn't select for our Holloran Willamette Valley blend goes into this outstanding value label.

This wine offers small lot, handcrafted Pinot Noir, made with the same care and quality winemaking as our Holloran wines, but at a more affordable price point. Blended with early consumption in mind, it also can age quite well in a cool cellar for 6 – 10 years or more.