

FACT SHEET

WINEMAKING INFORMATION

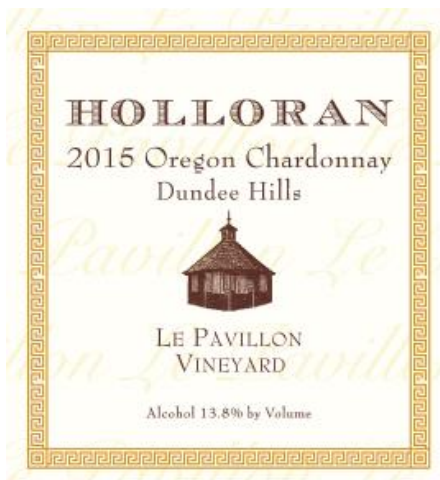
2015 Holloran Chardonnay Le Pavillon

2015 delivered an extraordinarily hot summer. Things returned to normal ranges by late summer/early fall. The fruit was pressed gently and settled, then aged 18 months in French oak barrels, none of which were new. Malolactic fermentation occurred naturally in barrel.

TASTING NOTES

The nose features aromas of clean stone fruit with citrus. The palate impression shows crisp pear, followed by a ripe mid-palate with a hint of vanilla and white peach. The long finish persists on the tongue and throat.

Pair this lovely chardonnay with [Fettucine with White Chicken Ragù](#), roasted winter vegetables, or with cheeses such as triple cream cow's milk or mild blue cheese. Drink 2019-2029.



HOLLORAN VINEYARD WINES

Harvest Dates: September 10th, 2015

Bottled June 2, 2017

95 cases produced

VINEYARD INFORMATION

Our 2015 “Le Pavillon” Chardonnay is crafted from some of the oldest own-rooted vines in the Willamette Valley. It was planted in 1972 in what is now our 10 acre Le Pavillon site in the Red Hills of Dundee. The vines are the Draper selection, which is derived from legacy cuttings originally brought to California in the 1930’s. They are own-rooted.

In addition to being completely dry farmed, we employ biodynamic farming techniques in the vineyard. We drop some fruit to reduce crop and ensure fully ripe flavors. There are currently 1.5 acres of Chardonnay planted at Le Pavillon. The block sets small to medium clusters in moderation, and requires minimal fruit thinning.

The soil consists of several degrees of decomposing volcanic soil, primarily Jory with subsurface fractured basalt parent