

WINEMAKING INFORMATION

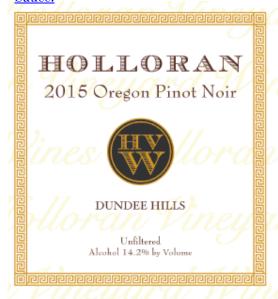
2015 Dundee Hills Pinot Noir

The summer of 2015 was quite warm with early budbreak and flowering. A cooling trend late season preserved balancing acidity. We destemmed 100% of the fruit, and fermented in small lots, using indigenous and cultivated yeasts.

Fermenters were punched down 2X daily. Aged 20 months in 10% new French oak barrels.

TASTING NOTES

This vintage provides ripe flavors and lovely bright acids The nose expresses pure red cherry, with hints of cranberry and wet brush. The palate then adds spicy clove and blood orange to the persistent cherry flavors. The finish persists, hitting broad areas of the cheeks and tongue with firm tannins. Drink 2020 – 2030. Enjoy with Leg of Lamb with Dried Cherry Sauce.





HOLLORAN VINEYARD WINES

Harvest Dates: September 8 – September 15, 2015 Bottled May 25, 2017 386 cases produced

VINEYARD INFORMATION

The fruit we source for this wine comes from our Le Pavillon and ANA vineyards, and from La Colina vineyard.

Le Pavillon was planted in 1972, and the Pinot Noir blocks consist of 60% own-rooted Pommard, and 40% a blend of Dijon 114, 115 and Wadenswil. It is farmed organic and biodynamic. Elevation is 580' – 690', primarily south facing.

ANA vineyard was planted starting in 1974, and the blocks are 38% own rooted Pommard (south facing), and 62% Dijon 777 (west facing). ANA is also farmed organic and biodynamic. Elevation is 260' to 475'.

La Colina vineyard was planted in 1999. Elevation is 450' to 550'. The block we source is south/southeast facing, and planted with Dijon 114 clone Pinot Noir. Farming is LIVE certified.