

FACT SHEET

WINEMAKING INFORMATION

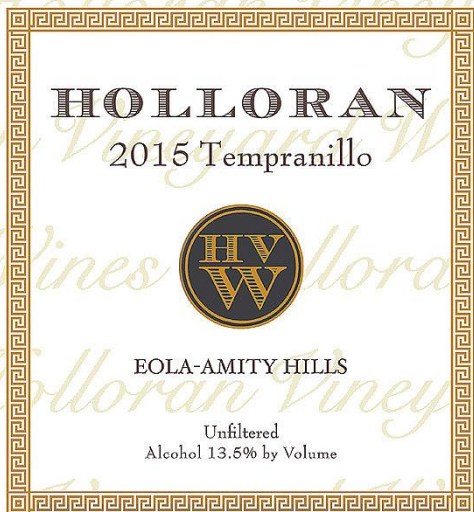
2015 Holloran Tempranillo

Eola-Amity Hills

The one-year old record heat of summer 2014 was surpassed, with 29 days of 90+ temperatures. The very hot growing season resulted in thickened skins and a slightly more tannic profile than usual, making this wine well suited for cellaring. Aged 18 months in 10% new American oak barrels.

TASTING NOTES

Bright black cherry & blueberry aromas drift out of the glass with the first swirl, accented with a hint of bacon fat. Flavors on the palate show roasted coffee and dark fruit, with a long finish accentuated by firm, ripe tannins. Enjoy with roasted duck breast with rum & coffee marinade, or other strongly flavored red meats.



HOLLORAN VINEYARD WINES

Harvest Date: October 6 2015

Bottled June 12th, 2017

220 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.