

FACT SHEET

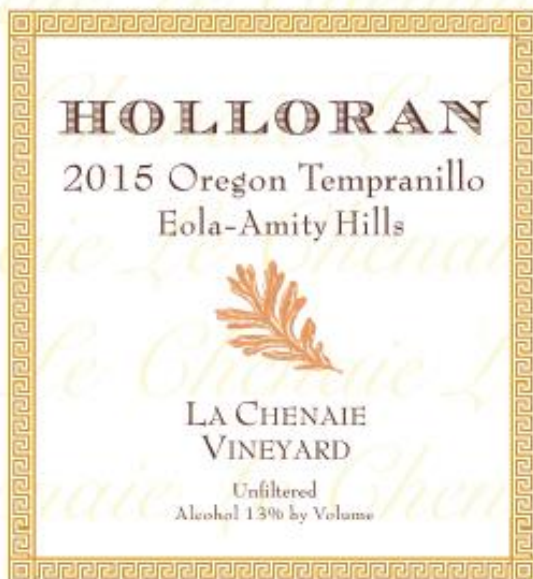
WINEMAKING INFORMATION

2015 La Chenaie Tempranillo

2015 delivered an extraordinarily hot summer. Things returned to normal ranges by late summer/early fall. We adjust crop loads for the Tempranillo based on the weather each year to promote ripeness while avoiding over-ripe flavors. Aged 20 months in 10% new French oak barrels.

TASTING NOTES

Generous initial aromas show earthy notes mixed with dark berry fruit. The palate exposes a broad fruit profile mixed with roasted meat. The extended finish is framed by long, ripe tannins ensuring adequate bottle age. Enjoy it with [Steak au Poivre](#), or [Pennette with Spicy Tomato Sauce](#). Drink 2019 - 2030.



HOLLORAN VINEYARD WINES

Harvest Date: October 6, 2015

Bottled June 12, 2017

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 effect 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.