

FACT SHEET

WINEMAKING INFORMATION

2015 Stafford Hill Pinot Noir

In 2015, the one-year old record heat of summer 2014 was surpassed, with 29 days of 90+ temperatures. The very hot growing season again required careful management of the crop load to avoid over-ripeness. We pressed gently and fermented in small lots. The wines saw 18 months of aging, all in French oak barrels, 10% of which were new, medium toast.

TASTING NOTES

The 2015 Stafford Hill leads with rich, ripe cherry notes. The nose provides subtle earthy fruit aromas, layered with spice and black tea. A broad mouthfeel unfolds showing deep, ripe flavors that will continue to expand with aging. Pair with grilled pork or lamb chops, or pan sautéed chicken thighs with a wine reduction sauce.



HOLLORAN VINEYARD WINES

Harvest Dates: September 8 – October 1, 2015

Bottled April 24 - 27, 2017

3,258 cases produced

VINEYARD INFORMATION

The 2015 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. Sources include the Dundee Hills, Eola-Amity Hills, and Yamhill Carlton AVA's within the Willamette Valley.

All of our 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. Blended with early consumption in mind, it also can age quite well in a cool cellar for 6 - 10 years or more.