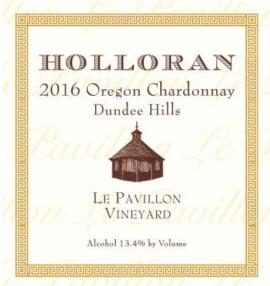


WINEMAKING INFORMATION

2016 Holloran Chardonnay
Le Pavillon Vineyard
In 2016, we had a very early start to
the growing season, followed by a
modest crop set, and slightly warmer
than average growing season, leading
to a very early start to harvest. We
picked the Chardonnay mid-September
under ideal conditions, then pressed gently,
and after settling moved to French oak
barrels for fermentation and aging.

TASTING NOTES

Aromas of citrus, stone fruit & coconut milk greet the nose, followed by creamy flavors of vanilla bean & Granny Smith apple on the palate. Quite a long finish is framed by ample acidity, offering nice layers of flavor. Enjoy with Sea Bass with Prosciutto & Sage, with Comte or Pont L'Eveque cheese, or with Chicken Tetrazzini. Drink 2020 – 2030.





HOLLORAN VINEYARD WINES

Harvest Date: September 14, 2016 Bottled March 2, 2018 120 cases produced

VINEYARD INFORMATION

This 2016 Holloran Chardonnay comes from our Le Pavillon vineyard in the Dundee Hills. The vines were planted in 1972 with the Draper selection of Chardonnay. They are own-rooted.

This vineyard is farmed organic and biodynamic. These very old vines have deep roots, providing powerful ripening of the fruit, resulting in deep flavors and a very long finish.

The soils are volcanic, featuring Jory, a deep, ancient red silty clay loam. The elevation is 600', with a south aspect.

The substantial acid profile and fruit depth will help it age very well in a cool. In early years it will benefit from decanting. Serve it not too cold, cellar temperature (56 degrees) allows the flavors & aromas to show best.

Enjoy it with family & friends, and a good meal.