

FACT SHEET

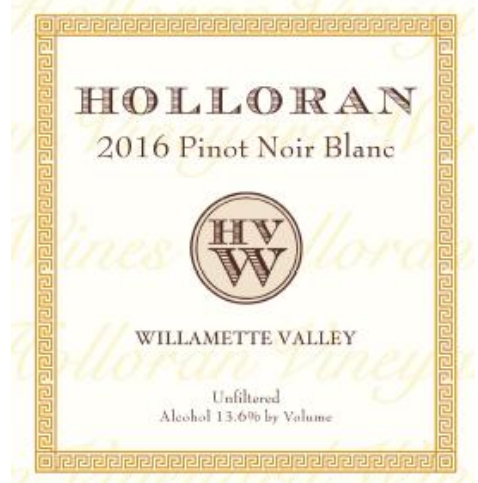
WINEMAKING INFORMATION

2016 Holloran Pinot Noir Blanc
Willamette Valley

In 2016, the warmer than average summer weather followed a very early bud break. This early start resulted in rainy weather during flowering, and a smaller than average fruit set. The growing season was slightly warmer than average, and harvest started very early. The juice used to make this white wine came off the grapes as we sorted and processed, before any skin contact. The wine was fermented in SS, then moved to neutral barrels for 9 months of aging.

TASTING NOTES

Starts with a clean nose, featuring aromas of apple and pear, with a hint of vanilla. The palate offers crisp notes of lemon and stone fruit, leading to a medium-long finish supported by ample acidity. Enjoy with Petrale Sole sautéed in almonds & butter, or hard cow or sheep's milk cheeses.



HOLLORAN VINEYARD WINES

Harvest Dates: August 31 – September 22, 2016
Bottled June 15, 2017
66 cases produced

VINEYARD INFORMATION

The 2016 Holloran Pinot Noir Blanc comes from all of our PN vineyards that we processed in 2016. This includes our Le Pavillon and ANA vineyards in the Dundee Hills, our La Chenaie vineyard in the Eola-Amity Hills, and the Meute de Chiens vineyard in the northern Willamette Valley.

These sites are farmed biodynamic (Le Pavillon and ANA), and organic (Meute de Chiens).

The soils are mostly volcanic, including Jory, Ritner, and Gelderman. There was a small amount of fruit processed from sedimentary soil sites.

This wine offers early drinking options, but also will age nicely for 4 – 7 years.