

FACT SHEET

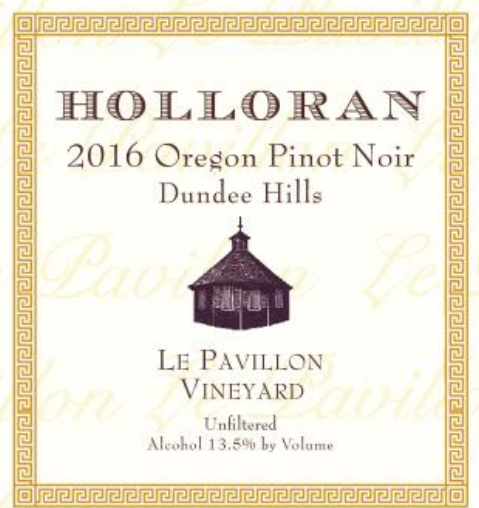
WINEMAKING INFORMATION

2016 Le Pavillon Pinot Noir

An unusually warm spring led to flowering ~ 3 weeks earlier than normal. A moderate summer followed, and then an early harvest. We destemmed 100% of the fruit, and fermented this wine in small lots, using a mix of indigenous and cultivated yeasts. Fermenters were punched down 2X daily by hand, pressing was very gentle. Aged 18 months in 10% new French oak barrels.

TASTING NOTES

The nose offers rich aromas of black cherry with herbs and mushroom, leading to spicy flavors on the palate with blackberry and blood orange. The finish is substantial, with broad mouthfeel, and very ripe but ample tannins. Enjoy with pan grilled pork tenderloin, or [Sautéed Chicken with Herbs & Vermouth](#). Drink 2021 – 2032.



HOLLORAN VINEYARD WINES

Harvest Dates: September 9 – 11, 2016

Bottled March 21, 2018

98 cases produced

VINEYARD INFORMATION

The Le Pavillon Vineyard site, in the heart of the Red Hills AVA in Dundee, is our oldest and most unique vineyard. This 10 acre site boasts own-rooted Pommard clone Pinot Noir planted in 1972, along with Chardonnay and Riesling, making it one of the oldest surviving vineyards in the Willamette Valley.

The soils are volcanic-based Jory with subsurface parent material of fractured basalt. The vines are not irrigated, forcing the roots to seek water and minerals deep underground. The average elevation is 617 feet, with a south facing 9.7% slope.

This vineyard has been farmed organically since 1999 and biodynamic since 2006, supporting the production of some of the finest Pinot Noir that Oregon has to offer.