

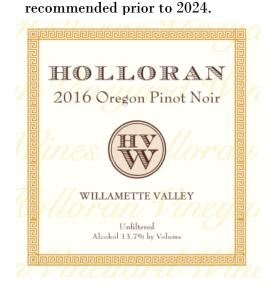
WINEMAKING INFORMATION

2016 Willamette Valley Pinot Noir

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 destemmed 100%, and fermented using indigenous and cultivated yeasts. Punched down 2X daily by hand, with gentle pressing, & aged 18 months in 10% new French barrels.

TASTING NOTES

Aromas of dried red cherries and spice greet the nose. A complex mid-palate features earthy forest floor, & deep blackberry flavors. The extended finish shows nice balance, bright acid, and ripe firm tannins that will soften with bottle age. Enjoy with Pork tenderloin with mushrooms & onions. Drink 2020 – 2032. Decanting





HOLLORAN VINEYARD WINES

Harvest Dates: September 3 – September 22, 2016 Bottled March 28, 2018 522 cases produced

VINEYARD INFORMATION

The 2016 Willamette Valley Pinot Noir is blended from carefully selected barrels from our best blocks in the Dundee Hills, the Eola-Amity Hills, and our other Willamette Valley sites. These sites are a mix of volcanic-based sites, and vineyards planted on sedimentary soils.

All of our sites are farmed organic or biodynamic. The blocks used for this wine are comprised of our oldest vineyards, including ANA and Le Pavillon vineyards (Dundee Hills), and La Chenaie (Eola-Amity Hills).

Our farming consists of traditional organic practices, with all key vineyard tasks performed by hand. Shoot-thinning and positioning, leaf removal, crop reduction and hedging is all done by our dedicated vineyard crew members, to optimize quality.