

FACT SHEET

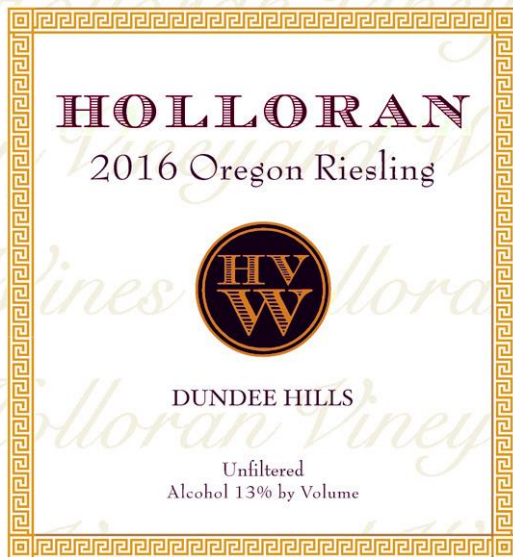
WINEMAKING INFORMATION

2016 Holloran Riesling Dundee Hills

In 2016, the warmer than average summer weather allowed our beautiful blocks of old Riesling vines to ripen the fruit beautifully. We pressed gently and fermented in stainless steel until almost dry, then immediately cold stabilized to block malolactic fermentation.

TASTING NOTES

This old world Riesling has a classic Alsace nose with hints of petrol, paraffin and stone fruits. The mid palate offers beautiful floral character. The finish is bright and clean with high acidity and mouthwatering fruit. Serve with smoked fish, fish with creamy sauces, dishes with apples or pears, or mature goat cheese.



HOLLORAN VINEYARD WINES

Harvest Date: September 25, 2016
225 cases produced
Bottled March 15, 2017

VINEYARD INFORMATION

Our 2016 Holloran Riesling is sourced from our old, own-rooted vines in the Dundee Hills. The Riesling clones are Geisenheim 110 and Colmar 813, and the vines are own-rooted, planted in the early 1970's.

In addition to being dry farmed, we employ biodynamic farming techniques in our Dundee sites. We perform crop estimates and then drop significant amounts of fruit to reduce crop and ensure ripe and complex Riesling fruit flavors. We currently farm about 2.5 acres of this old vine Riesling in the Dundee Hills.

The soils in our Dundee sites are from volcanic parent material, part of the Jory series. They are classified as silty clay loam soils, and are distinctively red. The color comes from iron, the only residual mineral after 15 million years of rainfall has leached out the other metals.