

# FACT SHEET

## WINEMAKING INFORMATION

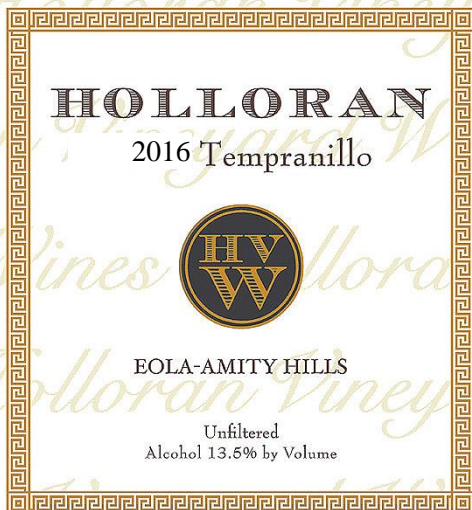
### 2016 Holloran Tempranillo

#### Eola-Amity Hills

In 2016, the early bud-break, combined with warmer than average summer weather allowed the Tempranillo blocks to ripen beautifully. Aged 18 months in 10% new French oak barrels.

#### TASTING NOTES

Deep, savory aromas of grilled meat are followed by cherry & cinnamon notes. The mid-palate offers broad flavors of boysenberry and blackberry, leading to a long, elegant finish framed with silky tannins. Enjoy with grilled skirt steak with spicy tomato sauce, or red chile pork and celery stir fry.



## HOLLORAN VINEYARD WINES

Harvest Date: September 26 – October 3 2016

Bottled May 14<sup>th</sup>, 2018

224 cases produced

#### VINEYARD INFORMATION

This wine comes from our La Chenaie vineyard site in the Eola-Amity Hills AVA, located west of Salem near Rickreall Oregon. It is a 103 acre site, planted starting in 2001, with 27.4 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling. There are currently 4 acres of Tempranillo planted with 5 different Tempranillo clones - Valdepenas, Tempranillo Clone 1, Clone 2, 'Duero' (Clone 12) and 'Tinta de Toro (Clone 11). We drop a substantial amount of fruit every year at this site in order to ripen the grapes fully for harvest. The average elevation is 507 feet, with south and east facing slopes. The soils are a mix of clay silt and loam known as Jory, Gelderman, and Ritner, with Ritner being the shallow more rocky soils where the hills crest, Gelderman just below, and Jory deeper and farther down the slopes. It has been farmed organically since 2001.