

FACT SHEET

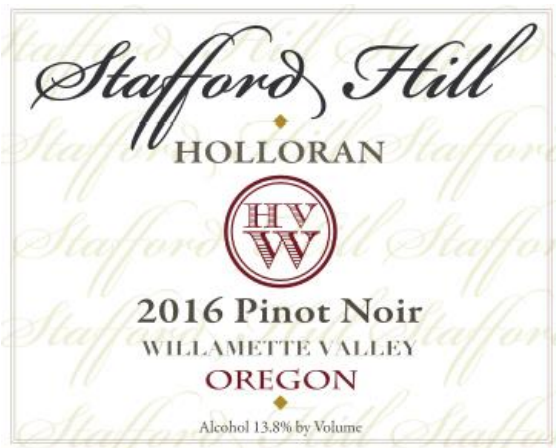
WINEMAKING INFORMATION

2016 Stafford Hill 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. This resulted in a very early start to harvest, and beautifully ripe fruit. We pressed gently and fermented in small lots. The wines saw 18 months of aging in French oak barrels, 10% of which were new.

TASTING NOTES

The 2016 Stafford Hill presents red cherry, cinnamon and clove aromas, with a hint of earthiness. On the palate darker fruit flavors are exposed, with blackberry and blueberry notes around a focused core of fruit. The finish expands as it lingers, with bright, high-tone notes. Pair with sautéed chicken with white wine and shallots, or pork chops with a balsamic reduction. Drink 2018 – 2026.



HOLLORAN VINEYARD WINES

Harvest Dates: August 31 – September 17, 2016
Bottled April 24, 2018
2,450 cases produced

VINEYARD INFORMATION

The 2016 Stafford Hill represents our second wine, based on barrel selections from a combination of the vineyards that we own and farm. Some of the sites are on volcanic soils, others based on sedimentary parent material.

All of these sites are farmed with sustainable, organic, or biodynamic practices. What our winemaker Mark LaGasse doesn't select for our Holloran Willamette Valley or Holloran single vineyard cuvees, goes into this outstanding value label.

This wine offers small lot, handcrafted Pinot Noir, and is made with the same care and quality winemaking as our Holloran wines. Blended with early consumption in mind, it also can age quite well in a cool cellar for 6 – 10 years or more.