

FACT SHEET

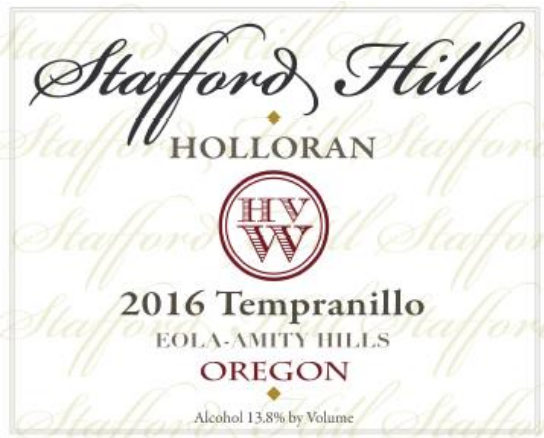
WINEMAKING INFORMATION

2016 Stafford Hill Tempranillo Eola-Amity Hills

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. 18 months in oak barrel, 10% new French plus a mix of older French and American oak barrels.

TASTING NOTES

The nose presents blackberry aromas with earthy mushroom undertones. The palate offers a bright burst of red cherry, and strawberry & marionberry notes define the moderately long finish. Enjoy this wine with Tomato & Olive Penne with red pepper, or soft pork tacos with black beans. Drink 2019 – 2026.



HOLLORAN VINEYARD WINES

Harvest Dates: September 26 - October 3 2016

Bottled May 15th, 2018

797 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).

This wine is primarily from Clone 2 & Valdepenas. We drop fruit on both clones to 1 cluster per shoot, then cut the bottom half off from the very large clusters.

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 (the Jory series). It has been farmed organically since 2001.