

FACT SHEET

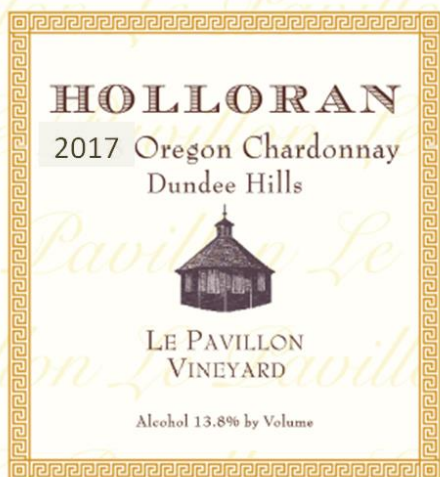
WINEMAKING INFORMATION

2017 Holloran Chardonnay Le Pavillon Vineyard

In 2017 the growing season returned to a more normal start, after three early years. Flowering and fruit set occurred during ideal conditions leading to a bigger than average crop. The growing season was quite warm. We picked the Chardonnay late September under ideal conditions, then pressed gently, and after settling moved to French oak barrels for fermentation and aging.

TASTING NOTES

The nose impression starts with aromas of key lime, grilled bread, and a touch of citrus. The palate then offers tasty almond notes, with flavors of ripe apple. The finish lingers substantially, showing silky layers highlighted by crisp acidity. Enjoy with [Filet of Sole with Capers, Almonds & Lemon](#), or younger Pecorino or other sheep milk cheese.



HOLLORAN VINEYARD WINES

Harvest Date: September 28, 2017

Bottled March 1, 2019

101 cases produced

VINEYARD INFORMATION

This 2017 Holloran Chardonnay comes from our Le Pavillon vineyard in the Dundee Hills. The vines were planted in 1972 with the Draper selection of Chardonnay. They are own-rooted.

This vineyard is farmed organic and biodynamic. These very old vines have deep roots, providing powerful ripening of the fruit, providing deep flavors and a very long finish.

The soils are volcanic, Jory, a deep, ancient red silty clay loam. The elevation is 600', with a south aspect.

The substantial acid profile and fruit depth will help it age very well in a cool cellar for 8 – 15 years. In early years it will benefit from decanting.