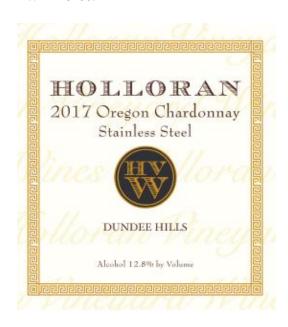


## WINEMAKING INFORMATION

2017 Holloran Chardonnay
Dundee Hills Stainless Steel
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
early October under ideal conditions,
then pressed gently and fermented in
stainless steel, no ML. The wine spent a
total of 5 months in tank before bottling.

## TASTING NOTES

The nose impression provides peach, vanilla and apple aromas, with a hint of citrus. The palate shows multiple layers of fruit depth, framed by crisp acidity. Enjoy with shellfish, and grilled or broiled fish with herbs.





## HOLLORAN VINEYARD WINES

Harvest Date: October 2, 2017 Bottled February 25, 2018 80 cases produced

## VINEYARD INFORMATION

The 2017 Dundee Hills Chardonnay Stainless Steel 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.

This wine offers primary fruit flavors to support early drinking. The substantial acid profile and fruit component will help it age very well in a cool cellar for 8 – 12 years.