

FACT SHEET

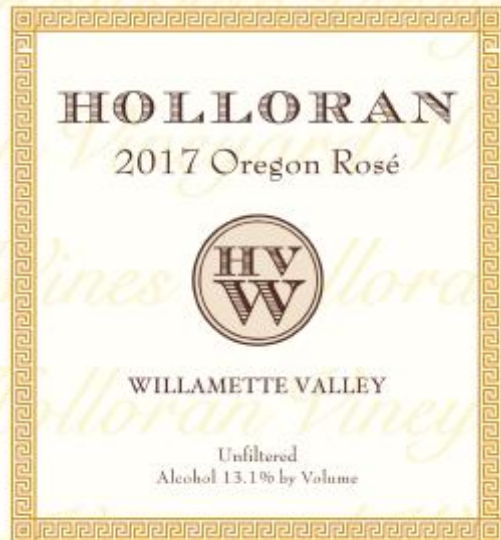
WINEMAKING INFORMATION

2017 Holloran Rose
Willamette Valley

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 Pinot Noir used to make this Rose early, then pressed gently and slowly to allow some color extraction. We then fermented in stainless steel, no ML. The wine spent a total of 4.5 months in tank before bottling.

TASTING NOTES

The aromas come forth as soft, strawberry and red fruit, with floral notes at the end of the nose impression. The palate shows crisp acidity outlining tart, fresh fruit pie flavors. Enjoy it as an aperitif, or with raw shellfish, or fresh summer salads.



HOLLORAN VINEYARD WINES

Harvest Date: September 27, 2017
Bottled February 18, 2018
212 cases produced

VINEYARD INFORMATION

The 2017 Holloran Rose comes from our ANA vineyard in the Dundee Hills. The vines were planted in 1974 with the Pommard clone of Pinot Noir. They are own-rooted.

This vineyard is farmed organic and biodynamic. These 40+ year old vines have deep roots, providing excellent complexity and fruit flavors.

The soils are volcanic, Jory, a deep, ancient red silty clay loam. The elevation is 425', with a south aspect. The vine spacing is 9 feet between rows, and 6 feet between plants.

This wine is meant for early drinking in the next year or two.