

# FACT SHEET

## WINEMAKING INFORMATION

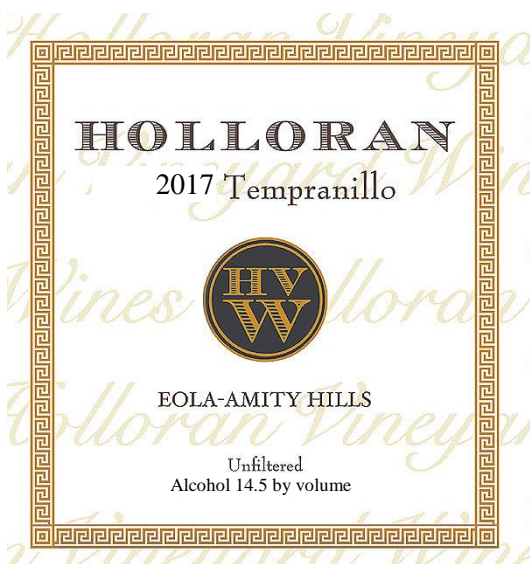
### 2017 Holloran Tempranillo

#### Eola-Amity Hills

In 2017, bud-break returned to a more normal timing, leading eventually to a mid-October harvest for Tempranillo. The summer was quite warm, providing excellent conditions for ripening our Tempranillo blocks. Aged 18 months in 10% new French oak barrels.

#### TASTING NOTES

Dark, meat aromas intermix with deep blue & black fruit notes on the nose. The mid-palate presents an array of black & red fruit flavors showing excellent fruit depth. Silky tannins frame the extended finish. Enjoy it with [Sautéed Steak with Red Wine & Peppers](#).



## HOLLORAN VINEYARD WINES

Harvest Date: October 14 – 18, 2017

Bottled May 13<sup>th</sup>, 2019

222 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).

We drop a substantial amount of fruit every year at this site in order to ripen the grapes fully for harvest. 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, with Ritner being the shallow more rocky soils where the hills crest, Gelderman just below, and Jory deeper and farther down the slopes. It has been farmed organically since 2001.