WINEMAKING INFORMATION

2017 Stafford Hill Pinot Noir

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 pressed gently and fermented in small lots. The wines saw 15 months of aging in French oak barrels, 10% of which were new.

TASTING NOTES

Sitting clear in the glass and showing deep garnet colors, the nose begins with black cherry & a hint of spice. On the tongue flavors of orange peel & cranberry emerge around a white chocolate core. Silky tannins accent a moderately long finish. Enjoy with Sautéed chicken breast with mushroom & garlic, or Pork Chops with Tarragon. Drink 2019 – 2027.

HOLLORAN VINEYARD WINES

Harvest Dates: September 27 – October 16, 2017
Bottled January 10-24, 2019
4,050 cases produced

VINEYARD INFORMATION

The 2017 Stafford Hill represents our second wine, based on barrel selections from a combination of the vineyards that we own and farm. These sites are primarily based on volcanic soils.

The sites are all located in the Willamette Valley. In the primarily in the Dundee Hills and the Eola-Amity Hills. All of our sites are farmed with organic, or biodynamic practices.

What our winemaker Mark LaGasse doesn’t select for our Holloran Willamette Valley or Holloran single vineyard cuvees, goes into this outstanding value label.

This wine offers small lot, handcrafted Pinot Noir, and is made with the same care and quality winemaking as our Holloran wines. Blended with early consumption in mind, it also can age quite well in a cool cellar for 6 – 10 years or more.