

FACT SHEET

WINEMAKING INFORMATION

2017 Stafford Hill Sauvignon Blanc

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 Sauvignon Blanc mid-October under ideal conditions, then pressed gently and fermented in stainless steel. The wine spent a total of 5 months in tank before bottling.

TASTING NOTES

The nose shows bright lemongrass and Granny Smith apple aromas. The palate offers bright, ripe lemon and summer herb flavors, with crisp acidity. The palate impression opens to full-flavored, deep fruit flavors. Enjoy with roasted oyster dishes (like Rockefeller) and sautéed meats with bright sauces.



HOLLORAN VINEYARD WINES

Harvest Date: October 15, 2017

Bottled February 27, 2018

220 cases produced

VINEYARD INFORMATION

The 2017 Stafford Hill Sauvignon Blanc comes from our La Chenaie vineyard in the Eola-Amity Hills. The block was planted in 2006. It consists of 5 different clones of Sauvignon Blanc, some from Italy, others from France.

This vineyard is farmed organic. The site is exposed to the winds from the Van Duzer corridor, a gap in the coastal range immediately to the west of the vineyard. This cooling influence helps the fruit retain bright, crisp acid, contributing to the character of this wine.

This wine provides crisp, fresh flavors that offer good early drinking. Made with early consumption in mind, it also will age well in a cool cellar for 5 – 8 years.