

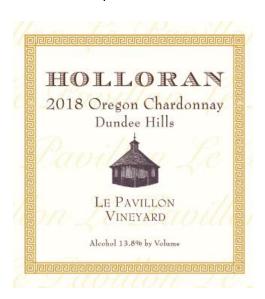
WINEMAKING INFORMATION

2018 Holloran Chardonnay Le Pavillon Vineyard

Following a mild & dry winter, spring 2018 was quite cool, leading to a later than average budbreak. The summer was slightly warmer than average, leading to typical harvest timing of mid-September through early October. We hand harvested and sorted, then pressed gently, and after settling moved to French oak barrels for fermentation and aging.

TASTING NOTES

The nose starts with aromas of Meyer lemon, with a bit of mint and vanilla. On the palate flavors of blood orange emerge, with a rich creaminess. The finish is quite long, showing spiciness, a hint of grilled bread, all framed by ample acidity. Try it with <u>Grilled Chicken and Asparagus</u> <u>Salad</u>, or a semi-aged goat cheese like an Italian Caprino. Drink 2021 – 2033.





HOLLORAN VINEYARD WINES

Harvest Date: September 27, 2018 Bottled February 19, 2020 152 cases produced

VINEYARD INFORMATION

This 2018 Holloran Chardonnay 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, 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.

The substantial acid profile will support extended aging in a cool cellar for 8-15 years. In early years it will benefit from decanting.