

FACT SHEET

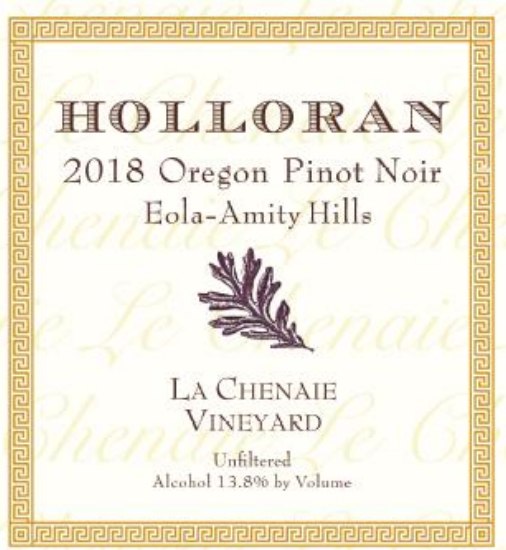
WINEMAKING INFORMATION

2018 Pinot Noir La Chenaie

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 destemmed 100% of the fruit, and fermented in small lots, using indigenous and cultivated yeasts. Aged 18 months in 10% new French oak barrels.

TASTING NOTES

Crisp boysenberry & cranberry show on the nose, with pure red fruit aromas. The silky texture on the mid-palate sets below a deep core of bright cherry, leading to a medium long finish with pure cherry notes. Enjoy with [Pork chops with Rhubarb-Cherry sauce](#). Drink 2022 – 2032, decanting recommended in early years.



HOLLORAN VINEYARD WINES

Harvest Dates: September 28th –

October 10th 2018

Bottled April 28, 2020

148 cases produced

VINEYARD INFORMATION

Our La Chenaie vineyard site is in the Eola-Amity Hills AVA located west of Salem near Rickreall. It is a 104 acre site, planted starting in 2001, with 27 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling.

Some Pinot Noir clones at the site include Dijon 777, 667, 115, 114, Wadenswil and Pommard, along with older 'heritage' clones. The average elevation is 507 feet, with a south facing 8% slope.

The soils are a mix of clay and silty loam known as Jory, Gelderman, and Ritner, in that order from the deepest to the most shallow soils on the ridges. Our Pinot Noir vines are all impacted by cool afternoon breezes from the Van Duzer corridor, which also keep the nights cool and clusters dry, retaining acidity. It has been farmed organically since 2005.