

FACT SHEET

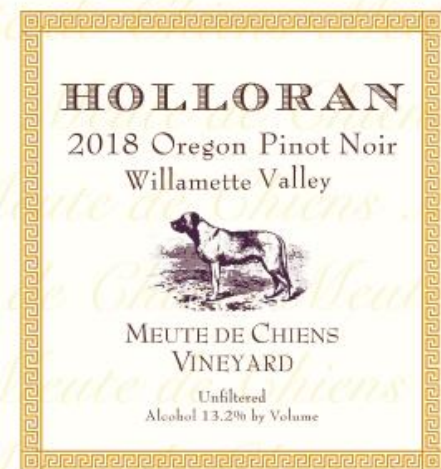
WINEMAKING INFORMATION

2018 Holloran Pinot Noir Meute de Chiens

In 2018 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. Hand-harvested grapes were de-stemmed. Both commercial and indigenous yeasts are used. The cap is punched down twice daily by hand. After gentle pressing the wine aged 9 months in French oak, 10% new. After malolactic fermentation the wine aged 9 more months in neutral oak before bottling.

TASTING NOTES

The 2018 MDC displays a dense, brooding quality on the nose, hinting at greater aromas to emerge with time or oxygen exposure. The palate bursts forth with spicy notes of cherry and grilled blood orange. The finish is extended with substantial structure, and pretty cherry flavors that linger. Try with [Duck Breast with Sour Cherries](#). Drink 2023 - 2032



HOLLORAN VINEYARD WINES

Harvest Date: Sept. 22, 2018

Bottled April 28, 2020

140 cases produced

VINEYARD INFORMATION

Meute de Chiens (French for ‘pack of dogs’) was planted from 1999 – 2003. It is only one acre, and it produces Pinot Noir that is quite distinct from our other Willamette Valley sites. The blocks are planted with 6 different clones, Pommard, Wadenswil, and Dijon 114, 115, 667 and 777.

It is farmed using strictly organic practices. The site elevation is 580’ – 685’, with a south-facing aspect. Soils are of volcanic origin, and are comprised of heavy smectite clay, also known as montmorillonite clay. These unique clay formations store water well for the long dry season. They also provide the wine with a unique mouthfeel. The basalt parent material which eventually decayed to this smectite clay was deposited from Columbia River basalt flows many millions of years ago.

This site was the location for our original ‘horse barn’ winery in West Linn, at the very northern tip of the Willamette Valley.