

## WINEMAKING INFORMATION

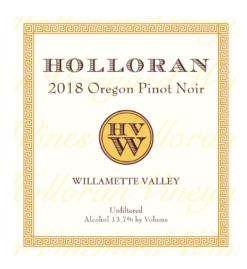
2018 Willamette Valley Pinot Noir

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%, and fermented using indigenous and cultivated yeasts. Punch downs were 2X daily by hand, with gentle pressing, & then aged 18 months in 10% new French oak barrels.

## TASTING NOTES

Aromas of red cherries, cinnamon & pomegranate greet the nose. A rich mid-palate shows kirsch, orange peel and black cherry. The crisp, well delineated finish offers ripe tannins, that soften with aeration. Enjoy with Sour Cherry-stuffed Duck Breast.

Drink 2022 – 2030. Decanting recommended prior to 2025.





## HOLLORAN VINEYARD WINES

Harvest Dates: September 15 – October 15, 2018 Bottled April 24, 2020 796 cases produced

## VINEYARD INFORMATION

The 2018 Willamette Valley Pinot Noir is blended from carefully selected barrels from our best blocks in the Dundee Hills, the Eola-Amity Hills, and our other Willamette Valley sites. These sites are a mix of volcanic-based sites, and vineyards planted on sedimentary soils.

All of our sites are farmed organic or biodynamic. The blocks used for this wine include fruit from our oldest vineyards, including ANA and Le Pavillon vineyards (Dundee Hills), and La Chenaie (Eola-Amity Hills).

Our farming consists of traditional organic practices, with all key vineyard tasks performed by hand. Shoot-thinning and positioning, leaf removal, crop reduction and hedging is all done by our dedicated vineyard crew members, to optimize quality.