

FACT SHEET

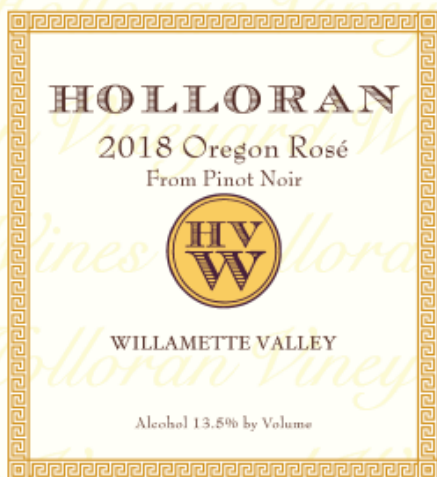
WINEMAKING INFORMATION

2018 Holloran Rose of Pinot Noir Willamette Valley

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. We picked the Pinot Noir used to make this Rose early, then pressed gently and slowly to allow minimal color extraction. We then fermented in stainless steel, no ML. The wine spent a total of 4.5 months in tank before bottling.

TASTING NOTES

The aromas start as pretty notes of strawberry & ripe melon. The palate presents an array of floral notes around nice fruit depth, leading to a crisp finish with ample acidity. Enjoy it as an aperitif, with raw shellfish, or with fresh summer salads featuring fruit and nuts.



HOLLORAN VINEYARD WINES

Harvest Date: September 20, 2018

Bottled February 15, 2019

340 cases produced

VINEYARD INFORMATION

The 2018 Holloran Rose comes from our ANA vineyard in the Dundee Hills. The vines were planted in 1974 with the Pommard clone of Pinot Noir. They are own-rooted.

This vineyard is farmed organic and biodynamic. These 40+ year old vines have deep roots, providing excellent complexity and fruit flavors.

The soils are volcanic, Jory, a deep, ancient red silty clay loam. The elevation is 425', with a south aspect. The vine spacing is 9 feet between rows, and 6 feet between plants.

This wine is meant for early drinking in the next year or two.