

FACT SHEET

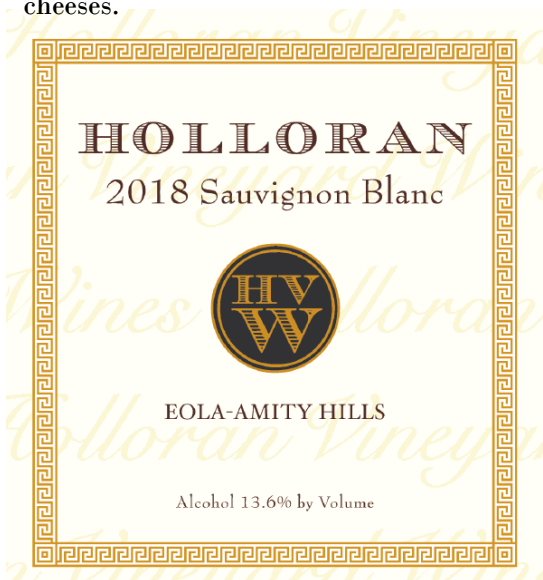
WINEMAKING INFORMATION

2018 Holloran Sauvignon Blanc

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 Sauvignon Blanc all together, then pressed gently and slowly. We fermented in french oak barrels of various sizes, mostly older barrels. The wine spent about 10 months in barrel before bottling.

TASTING NOTES

The aromas start as bright tropical notes with citrus & pineapple. The mid-palate offers nice fruit depth showcasing creamy white chocolate and a hint of vanilla, leading to a crisp, moderately-long finish. Enjoy it with [Halibut with Fried Capers & Lemon](#), or with fresh goat or sheep's milk cheeses.



HOLLORAN VINEYARD WINES

Harvest Date: October 4, 2018

Bottled August 20, 2019

96 cases produced

VINEYARD INFORMATION

The 2018 Holloran Sauvignon Blanc comes from our La Chenaie vineyard in the Eola-Amity Hills. The vines were planted in 2006 with five different clones of Sauvignon Blanc, some from France, some from Italy.

This vineyard is farmed organic and biodynamic. The various clones are all farmed together, picked together, and pressed together, providing excellent complexity and diverse 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 6 feet between rows, and 5 feet between plants.

This wine will drink well young, but also age nicely for 6 – 10 years.