

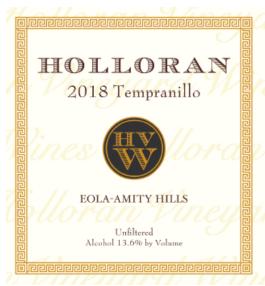
WINEMAKING INFORMATION

2018 Holloran Tempranillo Eola-Amity Hills

Following a mild dry winter, spring 2018 was quite cool, leading to a later than average budbreak. After this late, cool start, the summer was slightly warmer than average, leading to harvest timing of mid-September through early October. Aged 18 months in 10% new French oak barrels, plus a mix of older French and American oak.

TASTING NOTES

The nose presents aromas of rich black berries mixed with notes of allspice. The mid-palate offers deep, pure black cherry flavors. Firm, ripe tannins surround the long finish. Enjoy with Roast Lamb with Rosemary & Juniper. Drink 2021 – 2030. Decanting recommended in the early years.





HOLLORAN VINEYARD WINES

Harvest Date: October 2 – 19, 2018 Bottled May 15th, 2020 222 cases produced

VINEYARD INFORMATION

This wine comes from our La Chenaie vineyard site in the Eola-Amity Hills AVA, located west of Salem near Rickreall Oregon. It is a 104 acre site, planted starting in 2001, with 27.4 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling. There are currently 4 acres of Tempranillo planted with 5 different Tempranillo clones - Valdepenas, Tempranillo Clone 1, Clone 2, 'Duero' (Clone 12) and 'Tinta de Toro (Clone 11).

We drop a substantial amount of fruit every year at this site in order to ripen the grapes fully for harvest. The average elevation is 507 feet, with south and east facing slopes. The soils are a mix of clay silt and loam known as Jory, Gelderman, and Ritner, with Ritner being the shallow more rocky soils where the hills crest, Gelderman just below, and Jory deeper and farther down the slopes. It has been farmed organically since 2001.