

FACT SHEET

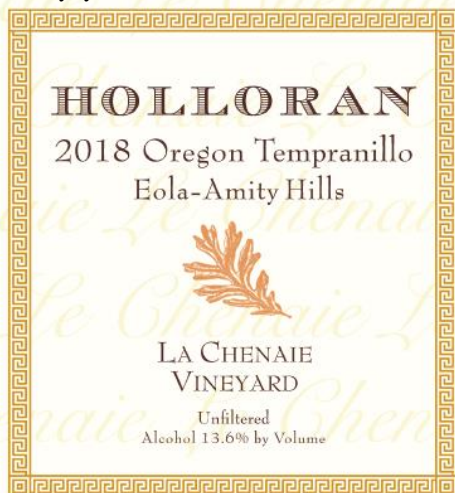
WINEMAKING INFORMATION

2018 Tempranillo La Chenaie

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 harvest beginning mid-late September. We destemmed 100%, and fermented in small lots, natural MLF. Aged 18 months in 10% new French oak barrels, plus a mix of older French and American oak.

TASTING NOTES

The nose offers savory, dense aromas akin to ox blood. With swirling, it also reveals notes of boysenberry and wet earth. The mid-palate is quite rich, showing blackberry and blueberry fruit. Very firm but ripe long-grained tannins surround a finish that features Bing cherry. Enjoy with [Red Wine Braised Lamb Shanks](#). Drink 2023 – 2038. Extended decanting highly recommended in the early years.



HOLLORAN VINEYARD WINES

Harvest Date: September 29 - October 2 2018

Bottled May 13th, 2020

125 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 – this wine comes primarily from Clone 1 Tempranillo.

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 and Biodynamic since 2015.