

WINEMAKING INFORMATION

2018 Stafford Hill Pinot Noir

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 typical harvest timing of mid-September through early October. We pressed gently and fermented in small lots. This wine saw 15 months of aging in French oak barrels, 10% of which were new.

TASTING NOTES

Nose aromas begin with black cherry & a hint of cinnamon spice. The mid-palate is quite focused, framed in crisp acidity with a core of red and black fruit and a hint of charred orange peel. The finish is elegant and extended, with soft tannins and crisp acidity. Enjoy with Roast Chicken with Aromatic Jus. Drink 2020 – 2028. Decanting suggested prior to 2025.





HOLLORAN VINEYARD WINES

Harvest Dates: September 15 – October 18, 2018 Bottled January 3-10, 2020 4,050 cases produced

VINEYARD INFORMATION

The 2018 Stafford Hill represents our second wine, based on barrel selections from a combination of the vineyards that we own and farm. These sites are based on volcanic and sedimentary soils, and are located in the Willamette Valley, primarily in the Dundee Hills and the Eola-Amity Hills. All of our sites are farmed with organic and biodynamic practices.

What our winemaker Mark LaGasse doesn't select for our Holloran Willamette Valley or Holloran single vineyard cuvees, is used to blend this outstanding value bottling.

This wine offers small lot, handcrafted Pinot Noir, and is made with the same care and quality winemaking as our Holloran wines. Blended with early consumption in mind, it also can age quite well in a cool cellar for 6-10 years or more.