

WINEMAKING INFORMATION

2018 Stafford Hill Tempranillo

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. We destemmed 100%, fermented in small lots, then pressed gently. This wine saw 18 months of aging in mostly French oak barrels, 10% of which were new.

TASTING NOTES

Aromas of red cherry & cranberry with a hint of cinnamon lead to a mid-palate offering dark, spicy berry notes with Queen Anne cherry accents. The finish is moderate length with ripe tannins and a hint of grilled citrus. Enjoy with Spiced Pork Chops with Cucumber. (light on the Jalapeno) Drink 2020 – 2032. Decanting suggested prior to 2025.





HOLLORAN VINEYARD WINES

Harvest Dates: October 2 – October 19, 2018 Bottled April 15, 2020 591 cases produced

VINEYARD INFORMATION

The 2018 Stafford Hill represents our second wine, based on barrel selections from the various clones of Tempranillo that we farm in the Eola Hills at our La Chenaie vineyard. This site has volcanic soils, and is exposed to the winds of the Van Duzer corridor, which helps the vines retain a bright fresh acid profile in the fruit. We farmed utilizing organic and biodynamic practices. The vines were planted between 2002 and 2005.

This bottling consists primarily of Tempranillo clone 2 and Tempranillo Valdepenas. This wine offers tremendous value, 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 10 years or more.

Enjoy it with family and friends.