

FACT SHEET

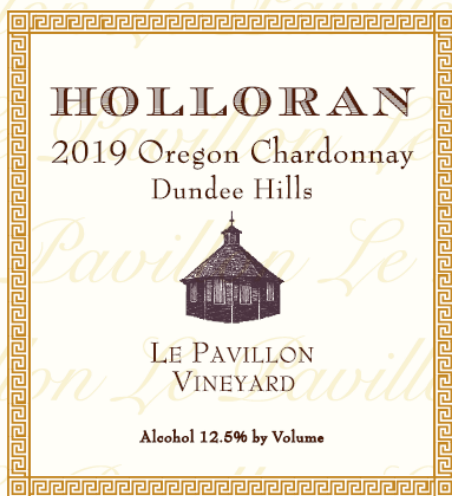
WINEMAKING INFORMATION

2019 Holloran Chardonnay Le Pavillon Vineyard

The 2019 growing season started off warmer than average. After significant rains in early summer, we experienced consistent temperatures through the summer with no significant heat spikes. September brought more rains, which encouraged an early harvest. We hand harvested and sorted, then pressed gently, and after settling moved to French oak barrels for fermentation and aging.

TASTING NOTES

Ripe apple with allspice & white pepper aromas come forth with a little swirling. The mid-palate shows crisp apple plus citrus notes, leading to a moderate long finish, lifted with bright acidity. Enjoy with [Cider Braised Chicken with Apples, Onions & Thyme](#), or Buche-style goat cheese from the Loire Valley.



HOLLORAN VINEYARD WINES

Harvest Date: September 25, 2019
Bottled March 12, 2021
121 cases produced

VINEYARD INFORMATION

This 2019 Holloran Chardonnay comes from our Le Pavillon vineyard in the Dundee Hills. The vines were planted in 1972 with the Draper selection of Chardonnay. They are own-rooted.

This vineyard is farmed organic and biodynamic. These very old vines have deep roots, providing powerful ripening of the fruit, deep flavors and a very long finish.

The soils are volcanic, Jory, a deep, ancient red silty clay loam. The elevation is 600', with a south aspect.

The substantial acid profile will support extended aging in a cool cellar for 8 – 15 years. In early years it will benefit from decanting.