

FACT SHEET

WINEMAKING INFORMATION

2019 Holloran Tempranillo

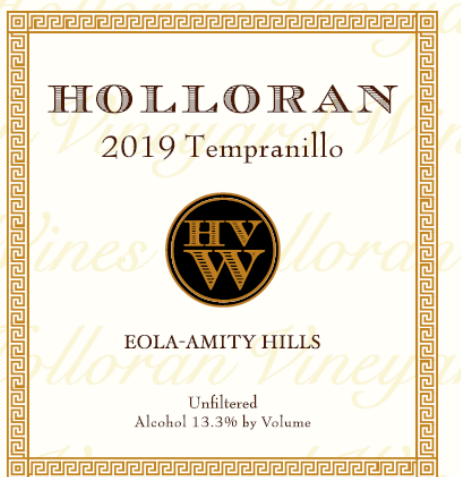
Eola-Amity Hills

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. Aged 18 months in 10% new French oak barrels, plus a mix of older French and American oak.

TASTING NOTES

Initial aromas offer rich black cherry and grilled orange, & a hint of cinnamon. On the palate deep black plum and kirsch emerge. Firm tannins start the finish opening to a soft acid profile that lingers.

Enjoy with [Citrus & Garlic Pork Shoulder](#), or grilled kabobs of sirloin, plum & peach with paprika. Drink 2022 – 2031. Decant through 2024.



HOLLORAN VINEYARD WINES

Harvest Dates: Sept 28 – Oct 15, 2019

Bottled April 5, 2021

148 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.