

# FACT SHEET

## WINEMAKING INFORMATION

### 2019 Tempranillo La Chenaie

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 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 aromas begin with notes of rich black cherry and spicy cinnamon, a hint of citrus as well. The palate presents juicy, savory flavors with blackberry fruit, and leads to a broad finish that features spicy, ripe tannins. Enjoy with [Roasted Leg of Lamb](#), or [Grilled Steak with Fresh Garden Herbs](#). Drink 2023 – 2033.



## HOLLORAN VINEYARD WINES

Harvest Date: September 28 2019

Bottled April 5<sup>th</sup>, 2021

73 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 four acres of Tempranillo planted with five different Tempranillo clones – this bottling comes primarily from Clone 1 Tempranillo, which is often ready to pick before most of the Pinot Noir at the same site.

We drop a substantial amount of fruit every year at this site in order to ripen the grapes fully for harvest. The soils for this wine are known as Saum, which is quite similar to Jory (volcanic) with a layer of Missoula floods deposit over the top. It is farmed practicing organic and Biodynamic methods.