

# FACT SHEET

## WINEMAKING INFORMATION

### 2019 Stafford Hill Tempranillo

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 Tempranillo handles well with its loose clusters. We destemmed 100%, fermented in small lots, then pressed gently. This wine saw 18 months of aging in mostly French oak barrels, with some older American oak barrels in the mix.

### TASTING NOTES

Black cherry, cinnamon & cranberry aromas lead off, then a mid-palate showing lush fruit with grilled bread and red & black berry notes. The finish is medium long with ripe tannins and will extend with some bottle aging. Enjoy with [Four Chile Chili](#), with pizza, or [Grilled Chicken with Tomatoes & Onions](#). Drink 2022 – 2030.



## HOLLORAN VINEYARD WINES

Harvest Dates: September 28 – October 15, 2019

Bottled April 5, 2021

525 cases produced

## VINEYARD INFORMATION

The 2019 Stafford Hill represents our second wine, based on barrel selections from the various clones of Tempranillo that we farm in the Eola Hills. The soils are mostly volcanic, and are influenced by the winds of the Van Duzer corridor. This wind exposure helps the vines retain a bright fresh acid profile in the fruit. We farmed utilizing sustainable, organic and biodynamic practices. The vines were planted between 2002 and 2005.

This bottling consists primarily of Tempranillo clone 2 and some Tempranillo Valdepenas. This wine offers tremendous value, and is made with the same care and quality winemaking as our Holloran Tempranillos. Blended with early consumption in mind, it also can age quite well in a cool cellar for 10+ years.

Enjoy it with family and friends and a nice meal.