

FACT SHEET

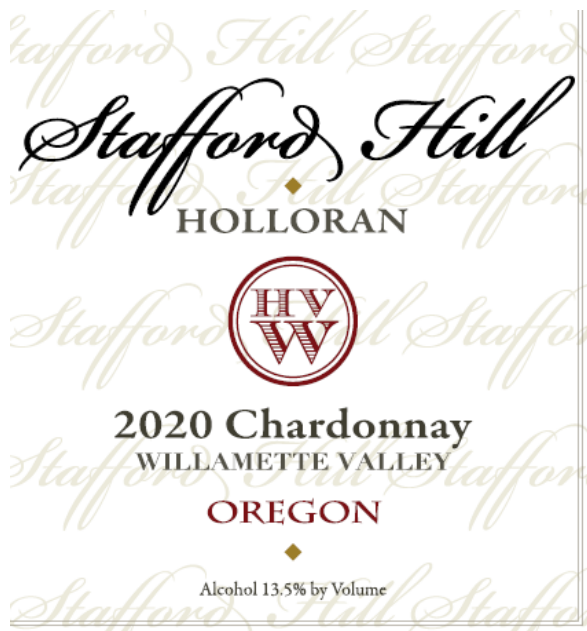
WINEMAKING INFORMATION

2020 Stafford Hill Chardonnay

The 2020 growing season offered excellent spring rains for ground moisture to support the dry growing seasons we get in the WV. The rains in May did impact flowering and fruit set, resulting in a smaller than average fruit set and crop. This chardonnay was hand sorted before pressing. Fermentation and aging was in French oak barrels, no new oak.

TASTING NOTES

Aromas from the glass start by showing fresh grated orange zest, with a hint of lemon. The palate transitions to lovely comice pear and apple flavors. A very fine-textured finish extends substantially in the mouth. Enjoy it as an aperitif, with fresh cow's milk cheeses, or try with [Mache and Asian Pear Salad with Hazelnuts](#), or [Linguini with Clams & Fennel](#). Drink 2021-2030.



HOLLORAN VINEYARD WINES

Harvest Date: October 8, 2020

Bottled July 6, 2021

218 cases produced

VINEYARD INFORMATION

The 2020 Stafford Hill Chardonnay comes from Beacon Hill Vineyard in the Yamhill Carlton AVA. This site features sedimentary soils, derived primarily from sandstone.

Wines from these soils show minerality & elegance, quite different from wines grown on the volcanic soils that also are in the northern Willamette Valley. Wines from these sedimentary soils can show real depth & power as they age, so decanting in the early years is suggested.

The Chardonnay block from which this wine is sourced is a blend of Clone 95 Chardonnay planted 1999, and clone 76 vines from 2015. The vineyard is LIVE certified sustainable farming.