

WINEMAKING INFORMATION

2020 Stafford Hill Sauvignon Blanc
The 2020 growing season offered excellent spring
rains for ground moisture to support the dry
summer 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. The
fruit was hand sorted before pressing.
Fermentation and aging was in French oak
barrels and puncheons.

TASTING NOTES

An exotic nose of grilled pineapple and citrus shows notes of honey as you swirl and sniff. On the palate lovely white peach flavors come forward, with a lemon/citrus framing. The medium-long finish offers racy acidity and a hint of toast as it lingers. Enjoy it with goat's milk cheeses, or try with Shrimp Kebobs with Grilled Peaches or Roasted Asparagus with Almonds & Asiago. Drink 2021-2029.





HOLLORAN VINEYARD WINES

Harvest Date: October 16, 2020 Bottled April 21, 2021 173 cases produced

VINEYARD INFORMATION

The 2020 Stafford Hill Sauvignon Blanc comes from our La Chenaie vineyard in the Eola-Amity Hills. The block was planted in 2006. It consists of 5 different clones of Sauvignon Blanc, some from Italy, others from France.

This vineyard is farmed organic. The site is exposed to the winds from the Van Duzer corridor, a gap in the coastal range immediately to the west of the vineyard. This cooling influence helps the fruit retain bright, crisp acid, contributing to the character of this wine.

This wine provides crisp, fresh flavors that offer good early drinking. Made with early consumption in mind, it also will age well in a cool cellar for 6-10 years.