

FACT SHEET

WINEMAKING INFORMATION

2020 Stafford Hill Tempranillo

The 2020 growing season featured wide swings in temperature leading up to flowering, from quite warm to cool & rainy. The result was widespread shatter and a smaller than average crop set. The summer was moderately warm with minimal heat stress. 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

The nose presents notes of boysenberry and ripe black cherry, with the wine sitting a lovely bright crimson in the glass. The palate offers juicy flavors of Black & Marionberry, leading to a crisp, extended finish with hints of grilled berries. Enjoy with [Blackberry Ricotta pizza](#) or Garlic Crusted Rack of Lamb with [Blueberry Sauce](#) Drink 2023 – 2032,



HOLLORAN VINEYARD WINES

Harvest Dates: September 29 – October 6, 2020

Bottled March 2, 2022

389 cases produced

VINEYARD INFORMATION

The 2020 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.