

FACT SHEET

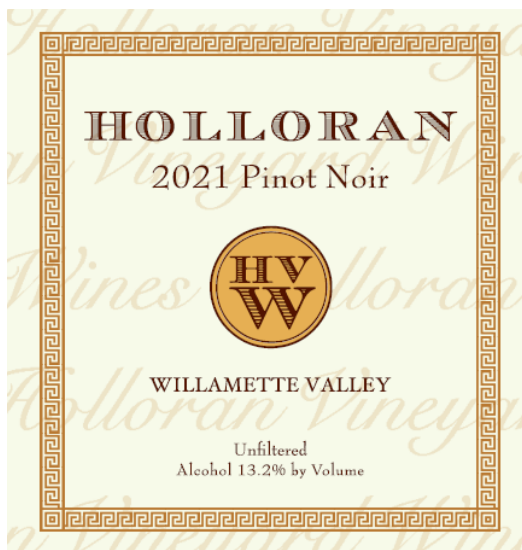
WINEMAKING INFORMATION

2021 Willamette Valley Pinot Noir

The 2021 growing season was warmer than the 20-year average. The ‘heat dome’ experienced in late June (temps over 115 for a couple days) had no significant effect as the berries had just set. We picked by hand, then hand sorted, and destemmed 100%, and fermented primarily with cultivated yeasts. After a gentle pressing, we aged it 18 months in French oak barrels, 8% new.

TASTING NOTES

Notes of bright cherry combine with aromas of ripe persimmon on the nose. Quite broad flavors of black cherry are intermingled with roasted citrus on the palate. Quite focused, the lengthy finish persists with a sweet ripe tannin core. Enjoy with [Pork with Persimmons & Mustard Greens](#), or a simple roasted chicken. Drink 2023 – 2033. Decanting recommended prior to 2026.



HOLLORAN VINEYARD WINES

Harvest Dates: September 14 – October 8, 2021

Bottled June 15, 2022

2,455 cases produced

VINEYARD INFORMATION

The 2021 Willamette Valley Pinot Noir is blended from carefully selected barrels from our best blocks in the Dundee Hills and the Eola-Amity Hills. These sites have soils primarily derived from volcanic parent materials. The basalt lying underneath was deposited between 15 and 17 million years ago, and originated in eastern Oregon.

All of our sites are farmed organic or biodynamic with all key vineyard tasks performed by hand. Shoot-thinning and positioning, leaf removal, crop reduction and hedging are all done by our dedicated vineyard crew members, to optimize quality.

The blocks used for this wine are comprised of our oldest vineyards, including ANA and Le Pavillon vineyards (Dundee Hills), and La Chenaie (Eola-Amity Hills).