

FACT SHEET

WINEMAKING INFORMATION

2021 Holloran Sauvignon Blanc

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) did not have a significant effect as the berries had just set. The fruit was hand sorted before pressing. Fermentation and aging was in French oak & acacia barrels and puncheons.

TASTING NOTES

An immediate surge of fresh cut pineapple is followed by lemon & orange notes on the nose. The palate transitions to flavor of ripe peach with orange zest. The finish extends balanced by crisp persistent acidity.

Enjoy it with goat or sheep milk cheeses, or try it with [Grilled Shrimp Skewers & Asparagus on Wild Rice](#). Drink 2022-2031.



HOLLORAN VINEYARD WINES

Harvest Date: September 26, 2021

Bottled March 29, 2022

295 cases produced

VINEYARD INFORMATION

The 2021 Holloran 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. Crafted with early consumption in mind, it also will age well in a cool cellar for 6 – 10 years.

