

## WINEMAKING INFORMATION

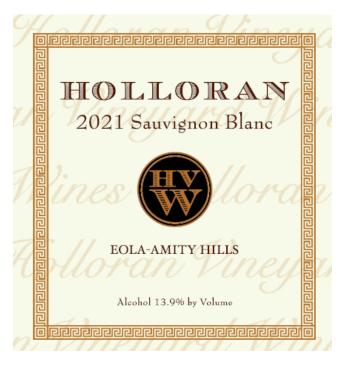
2021 Holloran Sauvignon Blanc
The 2021 growing season was warmer than the
20-year average. The 'heat dome' experienced in
late June (temps over 115 for a couple days) did
not have a significant effect as the berries had
just set. The fruit was hand sorted before
pressing. Fermentation and aging was in French

## TASTING NOTES

oak & acacia barrels and puncheons.

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 <u>Grilled Shrimp Skewers & Asparagus on</u> 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.