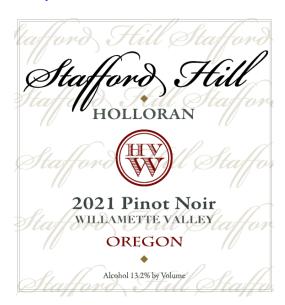


WINEMAKING INFORMATION

2021 Stafford Hill 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 10 months
in French oak barrels.

TASTING NOTES

The nose shows pretty bright cherry, with a touch of spice. The palate continues with pure cherry & cranberry flavors, and a touch of persimmon. The finish extends a bit, with bright acid. Enjoy it with <u>Cranberry-Balsamic Chicken Thighs</u>, or <u>Pork Chops with Sherry Pan Sauce</u>.





HOLLORAN VINEYARD WINES

Harvest Date: September 10 – October 11 2021 Bottled July 13-21, 2022 3,446 cases produced

VINEYARD INFORMATION

The 2021 Stafford Hill PN represents our second wine, based on barrel selections from sites we own and farm primarily in the Eola-Amity Hills. These sites are based on volcanic and sedimentary soils. All of our sites are farmed with organic, biodynamic or sustainable practices.

Lots that our winemaker Mark LaGasse doesn't select for our Holloran Willamette Valley or Holloran single vineyard cuvees are used to blend this outstanding value bottling.

This wine offers small lot, handcrafted Pinot Noir, and is made with the same care and quality winemaking as our Holloran wines. Blended with early consumption in mind, enjoy this wine 2023 - 2029.