

WINEMAKING INFORMATION

2021 Stafford Hill 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 stainless
steel.

TASTING NOTES

The wine presents with deep golden tones, and pineapple and citrus are generous on the nose, with a hint of white pepper. On the palate deep flavors of blood orange transition to citrus/lime notes. The finish shows grilled lemon, and is lifted by generous acidity as it extends. Enjoy it with goat's milk cheeses, or try with Sautéed Scallops with Lime, or Snapper in Chile-Lime Sauce.

Drink 2022-2028.





HOLLORAN VINEYARD WINES

Harvest Date: September 26, 2021 Bottled February 22, 2022 224 cases produced

VINEYARD INFORMATION

The 2021 Stafford Hill 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 & biodynamic. 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. Made with early consumption in mind, it also will age well in a cool cellar for 6-10 years.