

WINEMAKING INFORMATION

2021 Stafford Hill Tempranillo

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. We destemmed 100%, fermented in small lots, then pressed gently. This wine saw 18 months of aging in mostly French oak barrels, with some older American oak barrels in the mix.

TASTING NOTES

The nose offers notes of persimmon, clove, violet and blueberry The palate shows round, ripe black cherry flavors, leading to a moderately long finish with ripe tannins. Enjoy with <u>Juniper-brined double cut Pork Chops</u>. Drink 2023 – 2035, decant in the early years.





HOLLORAN VINEYARD WINES

Harvest Dates: October 7 – October 16, 2021 Bottled April 27, 2023 454 cases produced

VINEYARD INFORMATION

The 2021 Stafford Hill represents our second wine, based on barrel selections from the various clones of Tempranillo that we farm in the Eola Hills. The soils are mostly volcanic, and are influenced by the winds of the Van Duzer corridor. This wind exposure helps the vines retain a bright fresh acid profile in the fruit. We farmed utilizing sustainable, organic and biodynamic practices. The vines were planted between 2002 and 2005.

This bottling consists primarily of Tempranillo clone 2 and some Tempranillo Valdepenas. This wine offers tremendous value, and is made with the same care and quality winemaking as our Holloran Tempranillos. Blended with early consumption in mind, it also can age quite well in a cool cellar for 10+ years.