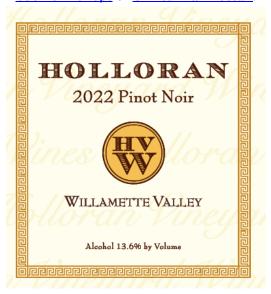


WINEMAKING INFORMATION

2022 Willamette Valley Pinot Noir The 2022 growing season was the third warmest on record for the past 125 years. However, after a normal budbreak in early April, a cold snap late April resulted in frost damage in some areas, and the growing season stalled for ~ 6 weeks, leading to a much later harvest than recent vintages, with harvest starting in $2^{\rm nd}$ week of October. We picked by hand, then hand sorted, and destemmed 100%, and fermented primarily with cultivated yeasts. After a gentle pressing, we aged it in French oak barrels, 8% new.

TASTING NOTES

Notes of red cherry and black cherry intermingle on the nose. The palate offers a solid, deep core of fruit cradled by ripe tannins. The extended finish shows ripe tannins with juicy acidity extending the flavors. Try this wine with <u>Grilled Double</u> Cut Pork Chops or Grilled Flank Steak.





HOLLORAN VINEYARD WINES

Harvest Dates: October 10 – October 20, 2022 Bottled July 25, 2023 2,460 cases produced

VINEYARD INFORMATION

The 2022 Willamette Valley Pinot Noir is blended from carefully selected barrels from our best blocks in the Dundee Hills and the Eola-Amity Hills. These sites have soils primarily derived from volcanic parent materials. The basalt lying underneath was deposited between 15 and 17 million years ago, and originated in eastern Oregon.

All of our sites are farmed organic or biodynamic with all key vineyard tasks performed by hand. Shoot-thinning and positioning, leaf removal, crop reduction and hedging are all done by our dedicated vineyard crew members, to optimize quality.

The blocks used for this wine are comprised of our oldest vineyards, including ANA and Le Pavillon vineyards (Dundee Hills), and La Chenaie (Eola-Amity Hills).

Drinking 2024 – 2037, decanting suggested first 5 years.