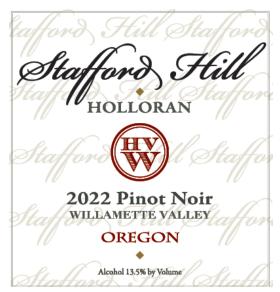


WINEMAKING INFORMATION

2022 Stafford Hill Pinot Noir
The 2022 growing season endured a bumpy start. Early April frost damage affected some sites. A very cool, wet April & May gave the growing season a very late start. Flowering eventually happened 2-4 weeks later than usual, with good conditions during flowering leading to a robust fruit set for those shoots that survived the frost. The summer was moderately warm with very warm nights, and then a very warm September & October saved the day. We picked the Pinot Noir by hand, destemmed 100%, and then fermented in small lots with hand punch downs. Aging was all French oak, for about 9 months.

TASTING NOTES

The nose presents intense black cherry aromas, with a savory component that emerges with swirling. The palate shows pure cherry with white chocolate, leading to an impressive finish with kirch flavors and mouth-coating ripe tannins.





HOLLORAN VINEYARD WINES

Harvest Dates: October 9 – October 29 2022 Bottled June 22-28, 2023 3,882 cases produced

VINEYARD INFORMATION

The 2022 Stafford Hill PN represents our second wine, based on barrel selections from vineyards that we own and farm in the Eola-Hills. These sites are based on volcanic and sedimentary soils. All of the 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.

CONSUMPTION

Enjoy with <u>Pork Chops with Brandied Cherries</u>, or <u>Juniper Rubbed Roast Duck with Cherry Jus.</u>
This wine drinks well now, but will age nicely through 2032 or beyond in a cool cellar.