

WINEMAKING INFORMATION

2022 Stafford Hill Sauvignon Blanc
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. The fruit was hand sorted
before pressing. Fermentation and aging was in
stainless steel.

TASTING NOTES

The nose offers aromas of creamy tangerine, leading to a moderately deep palate impression with orange plus hints of tropical flavors. The finish is well defined, showing more citrus flavors around a core of focused acidity. Enjoy it with goat's milk cheeses, or try with this <u>Pineapple Chicken recipe</u> from Food & Wine. Drink 2023-2029.





HOLLORAN VINEYARD WINES

Harvest Date: October 27, 2022 Bottled March 1, 2023 229 cases produced

VINEYARD INFORMATION

The 2022 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.