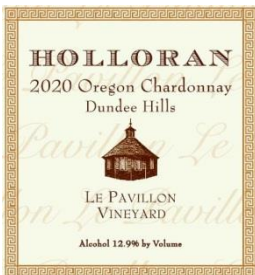




HOLLORAN VINEYARD WINES

Notes for Spring 2023 Wine Club Shipment

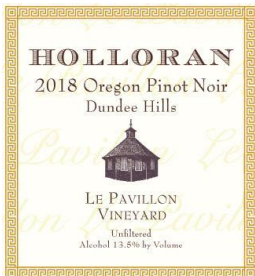


2020 Holloran Chardonnay *Le Pavillon* (Club Level: Dundee, Eola, Willamette, Yamhill & Oregon)

Tasting Notes: The aromas from the glass feature ripe pear with baking spice notes, and a hint of vanilla. On the palate, crispy golden delicious apple flavors sit with fresh acidity, leading to pure fruit flavors on the finish, which extends nicely.

Pairing: Try with [Scallops with Tarragon Butter Sauce](#) or Cow's milk cheeses.

Drinking: 2023-2030*

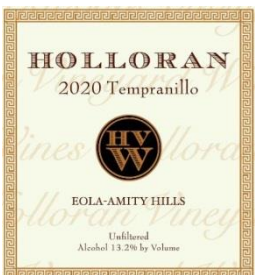


2018 Holloran Pinot Noir *Le Pavillon* (Club Level: Eola, Willamette, Yamhill & Oregon)

Tasting Notes: Notes of dusty cherry and spicy clove emerge from the glass. The flavors continue showing deep pure cherry flavors with earthy highlights, and a hint of grilled citrus. The finish is broad and long, framed by bright acidity and a lift from the modest tannic structure.

Pairing: Try with [Skillet Cherry Chicken with White Wine Sauce](#), or a simple roasted chicken.

Drinking: 2023-2033, decant in the early years*



2020 Holloran Tempranillo *Eola-Amity Hills* (Club Level: Dundee, Eola, Willamette, Yamhill & Oregon)

Tasting Notes: Substantial aromas greet the nose featuring kirsch with spice and mocha notes. On the palate the flavors are broad and coat the mouth, showing dark cherry and blackberry. The finish is quite substantial, with ample tannins, extending quite a long time.

Pairing: Enjoy with [Double Cut Lamb Chops with Garlic Rub](#), or [Rib-Eye Steak Au Poivre](#).

Drinking: 2024-2035, decant several hours in the early years*

*Drinking range assumes storage in a cool cellar 60 degrees or lower. For warmer storage please adjust accordingly, call us if you have any questions.

Additional Recipe Suggestions by Varietal

Pinot Noir

- [Cornish Game Hen Stuffed with Wild Rice and Mushrooms](#)
- [Slow-Roasted Salmon with Leek Risotto](#)
- [Coq Au Vin](#)
- [Lamb Shanks braised in Pinot Noir](#)

Chardonnay

- [Chicken in Mustard and Tarragon Cream Sauce](#)
- [Grilled Oysters with Tabasco-Leek Butter](#)
- [Dungeness Crab Mac and Cheese](#)
- [Linguini and White Clam Sauce](#)

Riesling

- [Brussels Sprouts with Bacon, Hazelnuts and Smoked Paprika](#)
- [Coq Au Riesling](#)
- [Orange Almond Cake with Orange Glaze](#)
- [Your favorite cheese, especially Blue or Goat Cheese](#)

Sauvignon Blanc

- [Scallops with Asparagus and Butter Sauce](#)
- [Grilled Chicken & Asparagus Salad with Parsley Pesto](#)
- [Caramelized Onions and Goat Cheese Tartlets](#)
- [Basil and Butter Shrimp](#)

Tempranillo

- [Smoked Paprika Pork Tenderloin with Spinach, Bacon and Cream of Corn Sauce](#)
- [Beef Ragu](#)
- [Red Wine Braised Lamb Shanks](#)

Rosé

- [Moroccan Chicken with Olives and Preserved Lemons](#)
- [Grilled or Roasted Fish with Herbs](#)
- [Baby Lettuce with Feta, Strawberries & Almond](#)