

## **HOLLORAN VINEYARD WINES**

# Notes for June 2017 Wine Club Shipment

### 2013 Holloran Pinot Noir Willamette Valley (Club level: Dundee, Eola, Willamette)

Tasting Notes: Pretty aromas of red and black cherries are accented by subtle spiciness on the nose. The palate offers more lush cherry accented by rhubarb and pomegranate. Balancing acid helps the finish linger moderately long.

Pairing: Pair this elegant Pinot Noir with roasted chicken or other fowl, roasted vegetables, or grilled salmon.

Drinking: 2017 - 2023

#### 2013 Holloran Pinot Noir La Colina (Club level: Dundee, Eola, Willamette)

Tasting Notes: A nose of dark black cherry against an earthy backdrop is accentuated by aromas of wild mushrooms. The palate shows nice richness, with a touch of earthiness. Holding the wine in your mouth displays ample mid-palate depth, with nice complexity and ripe fruit flavors. The finish is offset by crisp acid and well integrated tannins.

Pairing: Pair this dark, earthy Pinot Noir with grilled leg of lamb, roasted portabellas, or chicken sautéed with crimini mushrooms.

Drinking: 2017 - 2025

#### 2013 Holloran Chardonnay Le Pavillon (Club level: Eola, Willamette)

Tasting Notes: The Le Pavillon Chardonnay greets the nose with baking spice and subtle vanilla aromas, framed against a core of stone fruit. On the palate, it offers a complex array of pure fruit flavors and a touch of vanilla. The finish is long and balanced.

Pairing: Pair this elegant expression of chardonnay with pasta dishes with vegetables and butter or mild cheese-based sauces. Also beautiful with a cheese course including Brie, Morbier, or other mild washed-rind cow's milk cheeses.

Drinking: 2016 - 2028

#### 2014 Holloran Pinot Noir Meute de Chiens (Club level: Willamette)

Tasting Notes: The 2014 "MDC" puts forth a rustic, earthy nose with stewed black fruits and tobacco leaf. A deep, concentrated mid-palate with chewy tannins is followed by a velvety finish characteristic of this site.

Pairing: Pair with robust meat dishes such as lamb or steak, or with roasted game bird.

*Drinking:* 2018 - 2026