



HOLLORAN VINEYARD WINES

Notes for November 2018 Wine Club Shipment

2016 Holloran Riesling Dundee Hills (Club level: Dundee, Eola)

Tasting Notes: This old world Riesling has a classic Alsace nose with hints of petrol, paraffin and stone fruits. The mid palate offers beautiful floral character. The finish is bright and clean with high acidity and mouthwatering fruit.

Pairing: Serve with smoked fish, fish with creamy sauces, entrees with apples or pears, or mature goat cheese.

Drinking: 2018 – 2031

2014 Holloran Pinot Noir La Colina (Club level: Dundee, Eola, Willamette)

Tasting Notes: First whiff from the glass offers bright red fruit, which evolves in to darker, spicy aromas. Clove, black cherry and cranberry flavors transition to a moderately long finish, showing ripe tannins framed in crisp acidity.

Pairing: Serve with wild mushroom risotto, or lamb chops with rosemary.

Drinking: 2018 - 2028

2015 Holloran Pinot Noir Dundee Hills (Club level: Eola, Willamette)

Tasting Notes: The Dundee Hills fruit is complex and expressive, presenting initially with floral accents on a core of red fruit, with a hint of smokiness. As the wine opens on the palate deeper flavors of forest floor and earth emerge. The finish is extended, showing ample acid framing the ripe berry flavors. For early drinking decanting is recommended.

Pairing: Pair with pan roasted duck with onions and pancetta, or wild mushroom ragout.

Drinking: 2019 - 2030

2015 Holloran Chardonnay Le Pavillon (Club level: Willamette)

Tasting Notes: Subtle vanilla & lemon notes evolve to broader cinnamon spice cake aromas. The mid-palate is substantial, with ripe fruit flavors emerging as it rests on the tongue. Extended finish shows bright, crisp acid.

Pairing: Pair with garlic wine & butter steamed clams, triple cream cheeses, or sautéed cheese stuffed chicken breast

Drinking: 2018 - 2027

2015 Holloran Pinot Noir ANA Vineyard (Club level: Willamette)

Tasting Notes: Pretty, floral notes surround the delicate red cherry aromas. The pure red & black fruit on the mid-palate lasts for quite awhile, eventually resolving to a finish framed in long, ripe tannins.

Pairing: Roast pork loin with fennel & garlic, or roasted veal chops with mushrooms & madeira

Drinking: 2019 - 2028