



HOLLORAN VINEYARD WINES

Notes for November 2019 Wine Club Shipment

2016 Holloran Pinot Noir Willamette Valley (Club level: Dundee, Eola, Willamette)

Tasting Notes: Bright raspberry and rhubarb aromas come forth with a little swirling. The initial palate impression continues with similar flavors, accentuated by lovely spice notes. The mid palate transitions to ripe red cherry flavors, followed by a medium-long finish framed by ripe tannins.

Pairing: The bright, spicy Pinot Noir fruit flavors pair well with chicken or other fowl cooked with bright flavors - try [Skillet Chicken with Rhubarb](#), or [Cherry-Almond Braised Chicken](#).

Drinking: 2019 – 2030 *For drinking early in this window decanting is recommended.*

2018 Holloran Sauvignon Blanc Eola-Amity Hills (Club level: Dundee, Eola, Willamette)

Tasting Notes: Initial nose offers fresh squeezed tangerine and aromas of Meyer lemons. The palate transitions to lovely spicy orange with a hint of honeysuckle, leading to a crisp, dry finish that opens up as the wine gains oxygen sitting in your glass

Pairing: Try it with [Orange Tarragon Roasted Vegetables](#), or [Halibut & Summer Vegetables](#).

Drinking: 2019-2026

2017 Holloran Tempranillo Eola-Amity Hills (Club level: Eola, Willamette)

Tasting Notes: The 2017 Tempranillo sits in the glass showing dark garnet colors, reflecting the very warm, ripe year that 2017 brought us. Aromas of Marionberry and ripe black cherries lead to the initial palate, where a broad array of berry flavors mix with savory notes. The finish is quite extended, with crisp acidity and firm tannins supporting an extended presence.

Pairing: Enjoy with [Beef with Red & Yellow Bell Peppers](#) or [Penne with Chili-Rubbed Flank Steak](#)

Drinking: 2019-2027 *For drinking early in this window decanting is recommended.*

2015 Holloran Pinot Noir Le Pavillon (Club level: Willamette)

Tasting Notes: This old-vine Pinot Noir starts with aromas of earth & dusty cherry. On the palate, intense and vibrant notes of blackberry and black cherry are present. The very long, lively finish features ample tannins, showing great aging potential.

Pairing: Enjoy with [Beef Tenderloin \(Filet Mignon\) with Mushroom Sauce](#), or [Thyme-Basted Pork Tenderloin with Oyster Mushrooms](#).

Drinking: 2019 – 2029 *For drinking early in this window decanting is recommended.*

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971-720-0632 Bill@HolloranVineyardWines.com

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