



## HOLLORAN VINEYARD WINES

### Notes for August 2020 Wine Club Shipment

2019 Holloran Sauvignon Blanc (Club level: Dundee, Eola, Willamette)

*Tasting Notes:* Initial nose offers spicy minerality around soft floral aromas. The palate proceeds to pretty cherry & strawberry notes, with more spiciness. A full coating of the tongue transitions to a lengthy finish with ample acidity.

*Pairing:* The lovely, bright acidity in this Rosè handles full flavored dishes with some spiciness. Try it with Chef Pierre's Moroccan Chicken Recipe, available on our website.

*Drinking:* 2020 - 2028

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

*Tasting Notes:* This lovely, deep Pinot Noir begins with aromas of fresh earth & morels. On the palate, the mélange of red & black cherry flavors surround a core of fresh mushroom and a hint of spiciness. The finish is there for quite a while, with soft tannins and dark fruit propped up with ample acid.

*Pairing:* Try it with [Wild Mushroom Lasagna](#)

*Drinking:* 2020-2030

2018 Holloran Tempranillo Eola-Amity Hills (Club level: Eola, Willamette)

*Tasting Notes:* The 2016 La Chenaie Pinot Noir presents a unique aroma profile, with a bright red cherry nose. The initial palate offers a blend of spicy tea with deep cherry & a hint of earthiness. The finish persists, with the red cherry flavors at the core and lovely long tannins providing highlights.

*Pairing:* Enjoy with Chef Pierre's Salmon with Leek Risotto, available on our website.

*Drinking:* 2021-2033 *For drinking early in this window decanting is recommended.*

2017 Holloran Chardonnay Le Pavillon Dundee Hills (Club level: Willamette)

*Tasting Notes:* Lovely aromas of stone fruit and a hint of lemon start you off while swirling in the glass. The 45 year old own-rooted Riesling vines provide a lovely rush of flavor on the palate, with a deep mid-palate of honeyed lemon. The finish is extensive, & supple as it sits on the palate.

*Pairing:* Enjoy it with Chef Pierre's Brussel Sprouts with Bacon & Hazelnuts, on our website.

*Drinking:* 2020 – 2030

**Holloran Vineyard Wines**

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Underlined recipes available online, call or email us for the links, or just search on the recipe title.