



HOLLORAN VINEYARD WINES

Notes for November 2020 Wine Club Shipment

2018 Holloran Pinot Noir La Valise (Club level: Willamette)

Tasting Notes: The nose greets you with ripe aromas of cherry pie with a toasty accent. A mix of Rhubarb & Rainier cherry fill the mid-palate, showing nice fruit depth even in its youth. The finish is very focused, with firm tannins and a hint of spice box.

Pairing: Enjoy with Chef Pierre's [Cornish Game Hen with Wild Rice & Mushroom](#).

Drinking: 2020-2033 For drinking early in this window, decanting is recommended.

2012 Holloran Pinot Noir Gran Jean (Club level: Willamette)

Tasting Notes: This harmonious Pinot Noir shows great finesse and structure with beautiful fruit, and fine-grained silky tannins. With fruit profiles from three separate sites (Le Pavillon, La Chenaie & Bednarik vineyards), it shows both red and dark fruit characteristics.

Pairing: Enjoy with Traeger smoked Pork Tenderloin & herbs, or [Filet Mignon w Shallots & Cognac](#).

Drinking: 2017 – 2032

2016 Holloran Pinot Noir Dundee Hills (Club level: Willamette)

Tasting Notes: The nose rewards some swirling with rich aromas showing a melange of blackberry and cremini mushroom, with a hint of fresh garden herbs. This leads to a spicy black cherry palate impression, which persists showing nice depth. The finish is exotic, starting with grilled orange notes, framed in firm tannins and ample acid to extend for quite awhile.

Pairing: [Enjoy with Grilled Portobello Mushrooms with Tarragon Parsley Butter or Wild Mushroom Soup with Parmesan Toasts](#)

Drinking: 2020-2032 For drinking early in this window decanting is highly recommended.

2016 Holloran Pinot Noir Le Pavillon (Club level: Willamette)

Tasting Notes: This classic, old vine Pinot Noir starts with aromas of very ripe red cherry with a hint of cinnamon spice. On the palate, the first flavors are black cherry, but expand gracefully into a full range of rich, earthy notes. This broad range of flavors then narrows a bit into an extended finish, quite focused, featuring pure, sweet fruit flavors surrounded by fine grained tannins.

Pairing: Try this with [Cherry Almond Braised Chicken](#), or [Braised Veal with Wild Mushrooms](#)

Drinking: 2020-2033 For drinking early in this window decanting is highly recommended.

Holloran Vineyard Wines
971-720-0632 HVW.Orders@Gmail.com

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