



## HOLLORAN VINEYARD WINES

### Notes for November 2021 Wine Club Shipment

2020 Holloran Sauvignon Blanc Eola-Amity Hills (Club level: Dundee, Eola, Willamette)

*Tasting Notes:* Notes of honey blossom and Meyer lemon emerge quickly from the glass with a bit of swirling. On the palate flavors of orange zest & crisp pineapple emerge, leading to a moderately long finish highlighted by citrus with a touch of vanilla.

*Pairing:* Try it with [Grilled Chicken & Asparagus Salad with Parsley Pesto](#) (Food & Wine)

*Drinking:* 2021-2025.

2017 Holloran Pinot Noir La Chenaie (Club level: Dundee, Eola, Willamette)

*Tasting Notes:* An assertive nose of red cherry & pomegranate comes forth at first, broadening with swirling. On the palate the wine delivers rich, spicy black cherry flavors with moderately deep fruit intensity. The finish is quite bright and lifted, typical of this Eola Hills site.

*Pairing:* Enjoy this feminine styled wine with [Cherry Pork Meatloaf](#) (Food & Wine), or any chicken or pork dish featuring cherries, cranberries or pomegranate.

*Drinking:* 2021 – 2032. Decant in the first 5 years.

2018 Holloran Pinot Noir Willamette Valley (Club level: Eola, Willamette)

*Tasting Notes:* Initial aromas present fresh boysenberry, with hints of wild raspberry. Once it flows to your palate, the broad, rich flavors emerge, with black cherry framed in bright acidity. The finish is extended & significant, with red & black cherry flavors intertwined.

*Pairing:* [Flank Steak with Shallot-Red wine Sauce](#) (Food & Wine) or other pan-sauteed beef dishes.

*Drinking:* 2021 – 2032.

2018 Holloran Riesling Willamette Valley (Club level: Willamette)

*Tasting Notes:* First impressions on the nose show apricot & granny smith apple notes. The palate offers rich honey lemon with significant baking spice accents. This leads to a finish that is delicate, complex, & nuanced, and it extends quite long.

*Pairing:* Enjoy with [Pork Chops with Apple Fennel & Sage](#) (Food & Wine), or with your favorite cheeses.

*Drinking:* 2021 – 2030.

**Holloran Vineyard Wines**  
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Underlined recipes just search online on the recipe title or call or email us for the links. Drinking ranges assume storage in a cool cellar 60 degrees or lower. For warmer storage please adjust accordingly, call us if you have any questions.