



## HOLLORAN VINEYARD WINES

### Notes for April 2022 Wine Club Shipment

2021 Holloran Rose of Pinot Noir (Club level: Dundee, Eola, Willamette)

*Tasting Notes:* Aromas of strawberry and musk melon rise from the glass, with a hint of lemon zest. The palate shows pure flavors of Queen Anne cherries with a hint of orange. A crisp finish follows, hints of peach surround the bright acid.

*Pairing:* Enjoy it as an aperitif, with raw shellfish, fresh goat cheese, or try with this [Melon Salad with Yogurt](#). (Food & Wine)

*Drinking:* 2022-2024.

2017 Holloran Pinot Noir Le Pavillon (Club level: Dundee, Eola, Willamette)

*Tasting Notes:* This pretty, elegant old world style Pinot Noir starts with a dusty cherry nose, plus a hint of cinnamon. On the palate, black cherry notes mix with a touch of damp earth, and grilled blood orange. The finish extends, very softly, showing ripe tannins. With bottle age the wine will evolve substantially.

*Pairing:* Enjoy with [Pork Loin with Cherry-Orange compote](#).

*Drinking:* 2022 – 2030. Decant in the first 5 years.

2019 Holloran Tempranillo Eola-Amity (Club level: Eola, Willamette)

*Tasting Notes:* Initial aromas offer rich black cherry and grilled orange, with a hint of cinnamon. The flavors as it sits on the palate include deep black plum and kirsch. Firm tannins start the finish which opens to a soft acid profile that lingers.

*Pairing:* Enjoy with [Citrus & Garlic Pork Shoulder](#), or grilled kabobs of sirloin, plum & peach with paprika.

*Drinking:* 2022 – 2031. Decant 1 -2 hours through 2024.

2020 Holloran Riesling Willamette Valley (Club level: Willamette)

*Tasting Notes:* The nose presents ripe melon aromas, plus a hint of blood orange. The palate offers honeysuckle notes, plus cantaloupe & honeydew. The finish is crisp and extends.

*Pairing:* Serve with Prosciutto and Melon, semi-soft goat cheese, or try [Pork Cutlets with Cantaloupe Salad](#). (Food & Wine).

*Drinking:* 2022 – 2030.

**Holloran Vineyard Wines**  
971-720-0632 [HVW.Orders@Gmail.com](mailto:HVW.Orders@Gmail.com)

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.

## **Additional Recipe Suggestions by Varietal**

### **Pinot Noir**

- Cornish Game Hen Stuffed with Wild Rice and Mushrooms ([Download Recipe](#)).
- Slow-Roasted Salmon with Leek Risotto ([Download Recipe](#)).
- Your favorite Roast Chicken recipe
- Pork Tenderloin or Pork Loin, roasted with a rub (rub not too spicy or sweet)

### **Riesling**

- Brussels Sprouts with Bacon, Hazelnuts and Smoked Paprika ([Download Recipe](#)).
- Coq Au Riesling ([Download Recipe](#)).
- Your favorite cheeses, especially

### **Tempranillo**

- Smoked Paprika Pork Tenderloin with Spinach, Bacon, and Cream of Corn Sauce ([Download Recipe](#)).
- Beef Ragu ([Download Recipe](#)).

### **Rose**

- Moroccan Chicken with Olives and Preserved Lemons ([Download Recipe](#)).
- Grilled or roasted fish with herbs

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