



## HOLLORAN VINEYARD WINES

### Notes for August 2022 Wine Club Shipment

2021 Holloran Sauvignon Blanc *Eola-Amity Hills* (Club level: Dundee, Eola, Willamette)

*Tasting Notes:* An immediate surge of fresh cut pineapple is followed by lemon & orange notes on the nose. The palate transitions to flavors of ripe peach with orange zest. The finish extends balanced by crisp persistent acidity

*Pairing:* Enjoy it with goat or sheep milk cheeses, or try it with [Grilled Shrimp Skewers & Asparagus on Wild Rice](#).

*Drinking:* 2022-2031.

2018 Holloran Pinot Noir *Dundee Hills* (Club level: Dundee, Eola, Willamette)

*Tasting Notes:* Spicy red cherry with cinnamon greet the nose, with a back layer of classic earthy Dundee Hills present. The palate shows dusty cherry with grilled orange, highlighting the cool climate component of this Pinot Noir. The finish extends, with firm tannins with very bright acid.

*Pairing:* Enjoy with [Pan Seared Strip Steaks with Mushrooms](#), or [Wild Mushrooms & Spinach Lasagna](#).

*Drinking:* 2022 – 2030.

2021 Holloran Riesling *Le Pavillon* (Club level: Eola, Willamette)

*Tasting Notes:* This old world-style Riesling has a classic Alsatian nose with white peach, paraffin and fresh orange. The mid palate presents pear and apricot flavors. The finish is quite extended with a mélange of stone fruit flavors.

*Pairing:* Serve with Thai or Asian seafood (moderately spicy), or try with [Sautéed German Sausages with Bacon & Apple Sauerkraut](#).

*Drinking:* 2022 – 2035.

2018 Holloran Pinot Noir *La Chenaie* (Club level: Willamette)

*Tasting Notes:* Crisp boysenberry & cranberry show on the nose, BACKED with pure red fruit aromas. The silky texture on the mid-palate sets below a deep core of bright cherry, leading to a medium long finish with pure cherry notes.

*Pairing:* Enjoy with [Pork chops with Rhubarb-Cherry sauce](#).

*Drinking:* 2022 – 2032. Decant in the early years.

**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 blue or goat cheese.

### **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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