



HOLLORAN VINEYARD WINES

Notes for November 2022 Wine Club Shipment

2019 Holloran Chardonnay *Le Pavillon* (Club level: Dundee, Eola, Willamette)

Tasting Notes: Ripe apple with allspice & white pepper aromas come forth with a little swirling. The mid-palate shows more crisp apple plus citrus notes, leading to a moderate long finish, lifted with bright acidity.

Pairing: Try [Cider Braised Chicken with Apples, Onions & Thyme](#), or Buche-style goat cheese from the Loire Valley.

Drinking: 2022-2028

2021 Holloran Pinot Noir *Willamette Valley* (Club level: Dundee, Eola, Willamette)

Tasting Notes: Notes of bright cherry combine with aromas of ripe persimmon on the nose. Quite broad flavors of black cherry combine with roasted citrus on the palate. Quite focused, the lengthy finish persists with a sweet ripe tannin core.

Pairing: Try it with [Pork with Persimmons & Mustard Greens](#), or a simple roasted chicken.

Drinking: 2023 – 2033, decant in the early years.

2019 Holloran Tempranillo *La Chenaie* (Club level: Eola, Willamette)

Tasting Notes: The aromas begin with notes of rich black cherry & spicy cinnamon, a hint of citrus as well. The palate presents juicy, savory flavors with blackberry fruit, and leads to a broad finish that features spicy, ripe tannins

Pairing: Enjoy this with [Roasted Leg of Lamb](#), or [Grilled Steak with Fresh Garden Herbs](#).

Drinking: 2022-2031

2021 Holloran Riesling *La Chenaie* (Club level: Willamette)

Tasting Notes: Bright, forward aromas of pure lemon zest and apricot greet the nose. On the palate the flavors transition to white peach with ripe grapefruit. The finish shows a zesty side, featuring pure peach flavors with citrus notes.

Pairing: [Try Pork Chops with Riesling Peach Sauce](#), or [Grilled Sausages with Peaches & Pickled Onions](#)

Drinking: 2023 – 2036.

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971-720-0632 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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