



Scan to view online
& access links



HOLLORAN VINEYARD WINES

Notes for Fall 2023 Wine Club Shipment

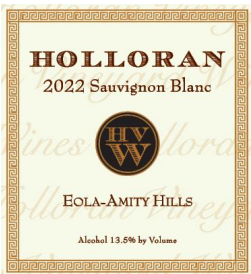
2022 Holloran Sauvignon Blanc *Eola-Amity Hills*

(Club Level: Dundee, Eola, Willamette)

Tasting Notes Aromas of pineapple, peach and musk melon emerge generously from the glass. The palate shows citrus with tropical components as well. On the finish bright orange flavors appear surrounded by crisp acidity that extends the finish.

Pairing: Enjoy it with goat or sheep milk cheeses, or try it with [Roasted Vegetables with Aioli](#), or [Grilled Scallops with Miso-Corn Salad](#).

Drinking: 2023-2033



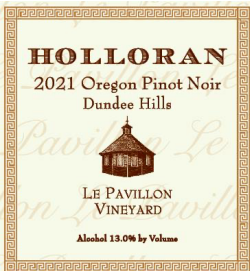
2021 Holloran Pinot Noir *Le Pavillon*

(Club Level: Dundee, Eola, Willamette)

Tasting Notes: The wine pours a lovely deep burgundy color, with a nose of cherry, cranberry & rhubarb. On the palate, pretty cherry flavors mix with teaberry and spices. The finish shows red cherry with ripe, abundant tannins framed by bright acidity.

Pairing: Enjoy with [Grilled Pork Chops with Rhubarb Sauce](#).

Drinking: 2026-2038, decant in the early years*



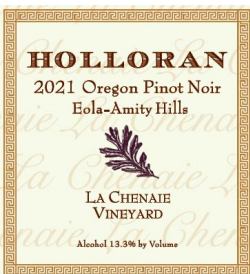
2021 Holloran Pinot Noir *Le Chenaie*

(Club Level :Eola, Willamette)

Tasting Notes: The wine pours a gorgeous deep crimson red, with notes of red cherry, strawberry and grilled citrus emerging from the glass. The palate presents rich black cherry flavors, with a persistent spiciness. The finish coats the mouth, with bright acidity guiding it through its length as it extends.

Pairing: Enjoy with Roast Turkey and all the fixings, or try [Chicken with Cherry Marsala Sauce](#).

Drinking: 2024-2036, decant in the early years*



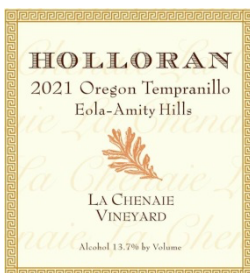
2021 Holloran Tempranillo *La Chenaie*

(Club Level: Willamette)

Tasting Notes: Pouring a dark crimson, the nose offers a savory dark fruit profile, with hints of cinnamon. On the palate flavors of juicy blackberry fruit are highlighted with pepper. The finish coats the mouth with ripe tannins and extends showing nice balancing acidity.

Pairing: Enjoy with [Rack of Lamb with Blackberry Sauce](#), or a grilled Rib-Eye steak.

Drinking: 2025-2038, decant in the early years*



*Drinking range assumes 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](#)
- [Slow-Roasted Salmon with Leek Risotto](#)
- [Coq Au Vin](#)
- [Lamb Shanks braised in Pinot Noir](#)

Chardonnay

- [Chicken in Mustard and Tarragon Cream Sauce](#)
- [Grilled Oysters with Tabasco-Leek Butter](#)

Riesling

- [Brussels Sprouts with Bacon, Hazelnuts and Smoked Paprika](#)
- [Coq Au Riesling](#)
- [Orange Almond Cake with Orange Glaze](#)
- [Your favorite cheese, especially Blue or Goat Cheese](#)

Sauvignon Blanc

- [Scallops with Asparagus and Butter Sauce](#)
- [Grilled Chicken & Asparagus Salad with Parsley Pesto](#)

Tempranillo

- [Smoked Paprika Pork Tenderloin with Spinach, Bacon and Cream of Corn Sauce](#)
- [Beef Ragu](#)
- [Red Wine Braised Lamb Shanks](#)

Rosé

- [Moroccan Chicken with Olives and Preserved Lemons](#)
- [Grilled or Roasted Fish with Herbs](#)
- [Baby Lettuce with Feta, Strawberries & Almond](#)