

FACT SHEET

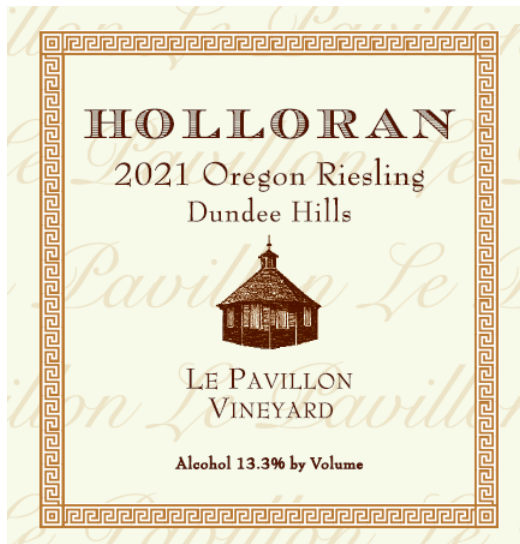
WINEMAKING INFORMATION

2021 Holloran Riesling Le Pavillon

The 2021 growing season was warmer than the 20-year average. The ‘heat dome’ experienced in late June (temps over 115 for a couple days) did not have a significant effect as the berries had just set. We pressed gently and fermented in stainless steel until close to dry, then immediately cold stabilized to block malolactic fermentation.

TASTING NOTES

This wine starts with 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. Try it with [Pork Chops with Riesling Peach Sauce](#), or [Grilled Sausages with Peaches & Pickled Onions](#). Drink 2022-2035



HOLLORAN VINEYARD WINES

Harvest Date: September 25th, 2021
235 cases produced
Bottled February 15, 2022

VINEYARD INFORMATION

Our 2021 “Le Pavillon” Riesling is crafted from some of the oldest own-rooted vines in the Willamette Valley. It was planted in 1972 in what is now our 10 acre Le Pavillon site in the Red Hills of Dundee, alongside Pinot Noir and Chardonnay. It extends from 480’ to 680’, with the average elevation being at 617’. The 9.70% slopes are mainly south facing.

In addition to being completely dry farmed, we employ biodynamic farming techniques in the vineyard. We drop significant amounts of fruit to reduce crop and ensure fully ripe Riesling flavors. There are currently 1.5 acres of Riesling planted at Le Pavillon.

The soil consists of several degrees of decomposing volcanic soil, primarily Jory with subsurface fractured basalt parent material.