

# FACT SHEET

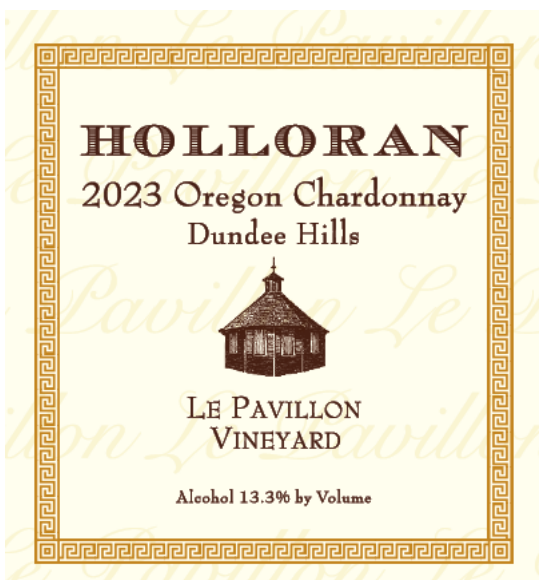
## WINEMAKING INFORMATION

### 2023 Holloran Chardonnay Le Pavillon Vineyard

The 2023 growing season had a very late budbreak, followed by warm sunny weather in May & June that 'caught up' vine growth prior to flowering. After a consistent, warm July & August, we picked the by hand, and then hand sorted. After a gentle pressing the wine was moved to French oak barrels for fermentation and aging.

## TASTING NOTES

The wine sits a beautiful light golden hue in the glass, with aromas of citrus and baked bread. The palate transitions to rich honey flavors with notes of orange and Meyer lemon, and lovely layered texturing. This all leads to a long finish, framed by balancing acidity. Enjoy with [Crispy Chicken Thighs with Lemon Vinaigrette](#), or a variety of cow or fresh goat cheese.



## HOLLORAN VINEYARD WINES

Harvest Date: September 20, 2023

Bottled April 4th, 2025

208 cases produced

## VINEYARD INFORMATION

This 2023 Holloran Chardonnay is grown in our Le Pavillon vineyard in the Dundee Hills. The vines were planted in 1972 with the Draper selection of Chardonnay. They are own-rooted.

This vineyard is farmed organic and biodynamic. These very old vines have deep roots, providing powerful ripening of the fruit, deep flavors and a very long finish.

The block is small, about 1.5 acres. The soils are volcanic, Jory Series, a deep, ancient red silty clay loam. The elevation is 600', with a south aspect.

## DRINKING

Drink 2025 – 2035, recommend serving it not too cold, straight out of the cellar is wonderful – 56 – 60 degrees.