

# FACT SHEET

## WINEMAKING INFORMATION

### 2021 Tempranillo La Chenaie

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) had no significant effect as the berries had just set. We picked by hand, then hand sorted, destemmed 100%, and fermented primarily with cultivated yeasts. Aged 18 months in 8% new, French oak staves with American oak heads.

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



## HOLLORAN VINEYARD WINES

Harvest Date: September 22 – October 7 2021

Bottled April 18<sup>th</sup>, 2023

140 cases produced

## VINEYARD INFORMATION

This wine comes from our La Chenaie vineyard site in the Eola-Amity Hills AVA, located west of Salem near Rickreall Oregon. It is a 104 acre site, planted starting in 2001, with 27.4 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling. This Tempranillo is a blend of 50% Clone 1, 33% Valdepenas & 17% Clone 11.

We drop a substantial amount of fruit every year at this site in order to ripen the grapes fully for harvest. The soils for this wine are Jory Series, including Gelderman, Saum & Jory. Our La Chenaie vineyard is farmed practicing organic and Biodynamic methods.

## Drinking

Recommended drinking window 2025 – 2038.  
Decanting recommended in the early years.