

FACT SHEET

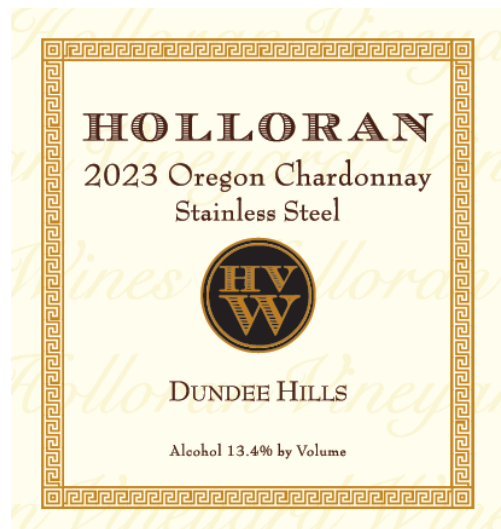
WINEMAKING INFORMATION

2023 Holloran Chardonnay Stainless Steel – Dundee Hills

The 2023 growing season had a very late budbreak, followed by very warm sunny weather in May & June that ‘caught up’ vine growth prior to flowering. Consistent, warm weather in July, August & September allowed even ripening and full flavor development. The fruit was hand sorted before pressing. Fermentation and aging was in stainless steel.

TASTING NOTES

The nose presents beautiful citrus aromas, plus scents of almond oil and crisp minerality throughout. The palate expands to flavors of Meyer lemon, with blood orange notes at the back end. A focused, broad mouthfeel defines the long finish. Enjoy with this [Monkfish Picata](#) recipe, grilled oysters, or other robust fish or seafood dishes.



HOLLORAN VINEYARD WINES

Harvest Date: September 20, 2023
Bottled February 20, 2024
73 cases produced

VINEYARD INFORMATION

This 2023 Holloran Chardonnay ‘Stainless Steel’ comes from 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 2024 – 2030. Best served a bit chilled but not too cold.