

FACT SHEET

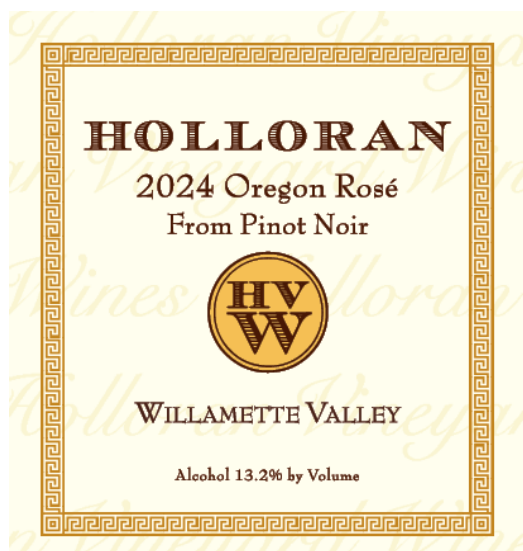
WINEMAKING INFORMATION

2024 Holloran Rosé of Pinot Noir Willamette Valley

The 2024 growing season had a very late budbreak, followed by very warm sunny weather in May & June that 'caught up' vine growth prior to flowering. After a consistent, warm July & August, we picked the Pinot Noir used to make this Rosé in mid-September, then pressed gently and slowly to allow minimal color extraction. We then fermented in stainless steel.

TASTING NOTES

This pretty rose pours a light salmon color. Aromas of blood orange & musk melon follow. The palate shows rich pineapple and tangerine fruit flavors, leading to a broad, lingering finish with a nice acid frame. Enjoy it as an aperitif, with melon & prosciutto, or try with [Sautéed Chicken with Olives, Capers & Roasted Lemons](#). Drink 2025-2027.



HOLLORAN VINEYARD WINES

Harvest Date: September 24, 2024

Bottled March 4, 2025

512 cases produced

VINEYARD INFORMATION

The 2024 Holloran Rosé comes from our ANA vineyard in the Dundee Hills, from a 50 year block of own rooted Pommard clone Pinot Noir. These old vines provide an excellent source for a complex Rosé with pure, deep, ripe flavors.

ANA is farmed organic and biodynamic, and with its deep roots provides excellent complexity and an extended finish.

The soils are from volcanic parent material. Jory is deep, ancient soil, and is comprised of red silty clay loam. Typical soil depth is about 60 inches to fractured bedrock.

While many consumers have historically preferred consuming their dry Rosé in the 12 months following harvest, this wine will drink well for several years, and pair with a wide variety of cuisines.