

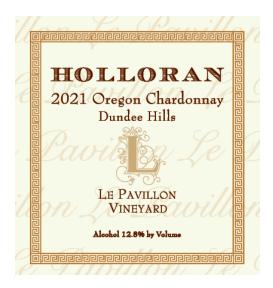
WINEMAKING INFORMATION

2021 Holloran Chardonnay Le Pavillon Vineyard Cuvee L

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, and then hand sorted. After a gentle pressing the wine was moved to French oak barrels for fermentation and aging.

TASTING NOTES

Initial aromas include bright citrus with baking spice and a hint of grilled bread. The palate offers deep, pure pear flavors with Meyer lemon. Quite an extended finish follows, with flavors coating the mid-palate and extending to the back palate and throat. Enjoy with Roasted Lemon Pepper Chicken Thighs, or this simple Creamy Lemon Pepper pasta. Drink 2025 – 2036.





HOLLORAN VINEYARD WINES

Harvest Date: September 16, 2021 Bottled April 20, 2023 72 cases produced

VINEYARD INFORMATION

This 2021 Holloran Chardonnay comes from our Le Pavillon vineyard in the Dundee Hills. It represents the three best barrels that our winemaker Mark LaGasse selected.

There are often significant differences between barrels, even with a small lot like Le Pavillon Chardonnay, resulting from different age barrels, different barrel makers, varying yeasts that were used, and other factors.

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.