

# FACT SHEET

## WINEMAKING INFORMATION

### 2022 Holloran Sauvignon Blanc Sur Les Peaux

The 2022 growing season endured a bumpy start. Early April frost damage affected some sites. A very cool, wet April & May gave the growing season a very late start. Flowering eventually happened 2-4 weeks later than usual, with good conditions during flowering leading to a robust fruit set for those shoots that survived the frost. The summer was moderately warm with very warm nights, and then a very warm September & October saved the day. The fruit was hand sorted & then destemmed into an open top fermenter, and fermented 'on the skins' (Sur les Peaux), followed by aging in barrels.

### TASTING NOTES

Swirling releases pretty scents of pear, nutmeg, and golden delicious apple. The palate offers Asian pear with a savory element. The finish is medium length, quite focused, notes of crisp apple. Enjoy it with goat or sheep milk cheeses, or try it with [Pork Chops with Roasted Parsnips](#).



## HOLLORAN VINEYARD WINES

Harvest Date: October 27, 2022

Bottled July 18, 2023

78 cases produced

### VINEYARD INFORMATION

The 2022 Holloran Sauvignon Blanc Sur Les Peaux comes from our La Chenaie vineyard in the Eola-Amity Hills. The block was planted in 2006. It consists of 5 different clones of Sauvignon Blanc, some from Italy, others from France.

This vineyard is farmed organic. The site is exposed to the winds from the Van Duzer corridor, a gap in the coastal range immediately to the west of the vineyard. This cooling influence helps the fruit retain bright, crisp acid, contributing to the character of this wine.

This wine shows nicely young, but will evolve substantially with bottle age softening the tannins present from fermenting on the skins, and exposing additional aromas and flavors. It will age well in a cool cellar for 8 – 12 years.

### DRINKING

Recommended drinking window 2024-2034. Serve chilled but not ice cold, a touch cooler than cellar temperature to expose all the flavors & aromas.