

# FACT SHEET

## WINEMAKING INFORMATION

### 2022 Tempranillo La Chenaie

The 2022 growing season endured a bumpy start. A very cool, wet April & May delayed the growing season. Flowering happened 2-4 weeks later than usual, good conditions during flowering led to a robust fruit set. The summer was moderately warm with warm nights. We picked by hand, then hand sorted, destemmed 100%, and fermented primarily with cultivated yeasts. Aged 18 months in a mix of barrels, including ~8% new, French oak staves with American oak heads.

### TASTING NOTES

Pouring a dark crimson, the nose offers savory notes with black cherry, & hints of leather. On the palate more meaty flavors come forth, with wonderful purity and richness showing through. The finish is spicy and focused, with a blackberry core and lovely acidity. Enjoy with [Grilled Short Ribs with Blackberry Sauce](#), or [Lamb Chops with Garlic](#).



## HOLLORAN VINEYARD WINES

Harvest Date: October 14-19 2022

Bottled April 24<sup>th</sup>, 2024

136 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 Tempranillo Clone 1 & the Valdepenas Clone.

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 – 2040. Decanting recommended in the early years.