

# FACT SHEET

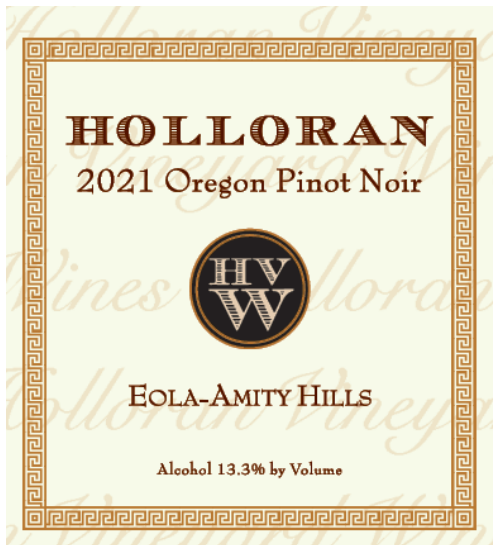
## WINEMAKING INFORMATION

### 2021 Eola-Amity Hills Pinot Noir

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, then hand sorted, and destemmed 100%, and fermented primarily with cultivated yeasts. After a gentle pressing, we aged it 18 months in French oak barrels, 8% new.

## TASTING NOTES

Black cherry aromas flow from the glass with minimal swirling, followed by grilled citrus notes. The palate flavors transition to a deep red cherry, that persists and deepens on the tongue. The finish is long, with ripe tannins and crisp acidity framing the core of pure red fruit. Enjoy this lovely wine with [Chicken in Balsamic Cherry Sauce](#).



## HOLLORAN VINEYARD WINES

Harvest Dates: September 23 – October 4, 2021

Bottled March 30, 2023

365 cases produced

## VINEYARD INFORMATION

The fruit we source for this wine comes from our La Chenaie vineyard in the Eola-Amity Hills AVA, located west of Salem near Rickreall. It is a 104 acre site, planted starting in 2001, with 27 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, Riesling and Cabernet Franc.

Pinot Noir clones at the site include Dijon 777, 667, 115, 114, Wadenswil and Pommard, along with older ‘heritage’ clones.

The soils are a mix of clay and silty loam known as Jory, Gelderman, and Ritner, in that order from the deepest to the most shallow soils on the ridges. Our Pinot Noir vines are all impacted by cool afternoon breezes from the Van Duzer corridor, which also keep the nights cool and clusters dry, retaining acidity. It has been farmed organically since 2005.

## DRINKING

Recommended drinking window is 2024 – 2033.