

FACT SHEET

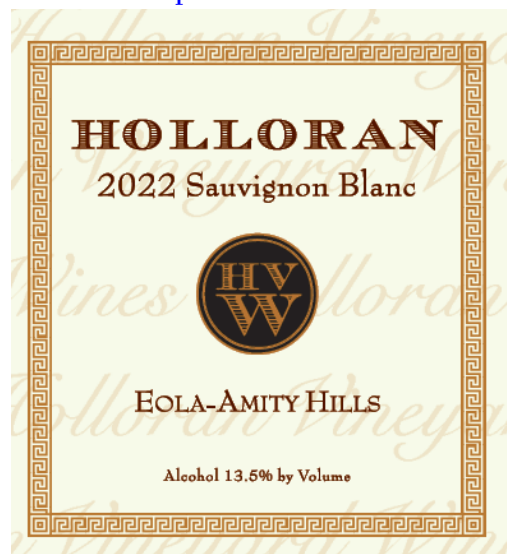
WINEMAKING INFORMATION

2022 Holloran Sauvignon Blanc

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 before pressing. Fermentation and aging was in French oak & acacia barrels and puncheons.

TASTING NOTES

Aromas of pineapple, peach and musk melon emerge generously from the glass. The palate shows citrus with tropical components as well. . On the finish bright orange flavors appear surrounded by crisp acidity that extends the finish. Enjoy it with goat or sheep milk cheeses, or try it with [Roasted Vegetables with Aioli](#), or [Grilled Scallops with Miso-Corn Salad](#).



HOLLORAN VINEYARD WINES

Harvest Date: October 27, 2022

Bottled June 2, 2023

300 cases produced

VINEYARD INFORMATION

The 2022 Holloran Sauvignon Blanc 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 provides crisp, fresh flavors that offer good early drinking. Crafted with early consumption in mind, it also will age well in a cool cellar for 6 – 10 years.

DRINKING

Recommended drinking window 2023-2033. Serve chilled but not ice cold, a touch cooler than cellar temperature to expose all the flavors & aromas.