

FACT SHEET

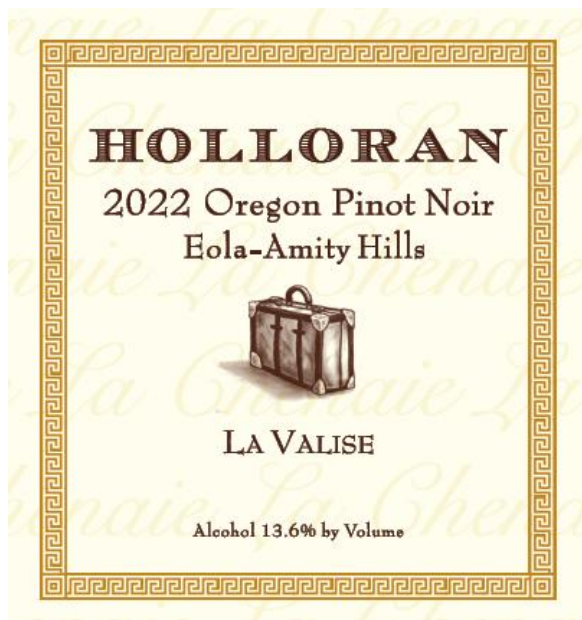
WINEMAKING INFORMATION

2022 Pinot Noir La Valise

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 temperatures were moderate with warm nights. We picked by hand, then hand sorted, destemmed 100%, and fermented primarily with cultivated yeasts. After a gentle pressing, we aged it 18 months in French oak barrels, ~5% new.

TASTING NOTES

The wine shows deep burgundy color sitting in the glass, with aromas of cinnamon & fresh strawberry. On the palate the flavors evolve to cranberry and fresh cherry. The finish is quite long, with ripe tannins and black cherry notes. Enjoy with simple Roasted Chicken, or [Spice Roasted Pork Tenderloin](#).



HOLLORAN VINEYARD WINES

Harvest Dates: October 18th, 2022

Bottled April 12, 2024

96 cases produced

VINEYARD INFORMATION

La Valise (“the suitcase”) is a small block at La Chenaie planted to a heritage selection of Pinot Noir brought to Oregon ‘in a suitcase’. This selection is not from an official PN clone certified by the USDA, and produces wines that are quite different from the more commonly available PN clones.

Our La Chenaie vineyard site is 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, and Riesling.

The soils in this block are Gelderman (Jory series). The vines are 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

Drink 2025 – 2037, decanting recommended in early years.