

FACT SHEET

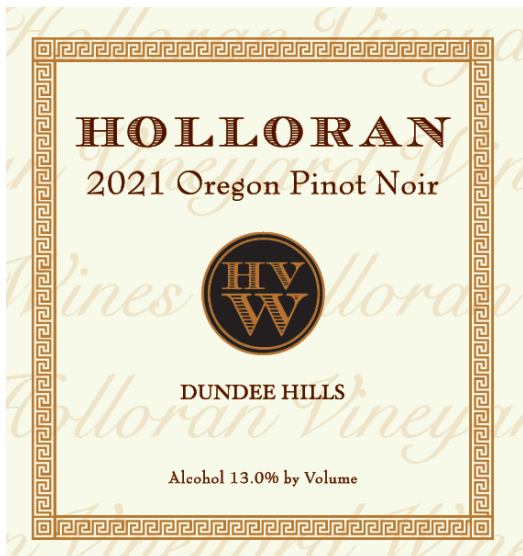
WINEMAKING INFORMATION

2021 Dundee 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

Spicy red cherry with cinnamon greets the nose, with earthy notes typical of Jory-based sites in the Dundee Hills. The palate is elegant and shows dusty cherry notes. The finish is quite focused and persistent, and includes plenty of crisp acidity. Enjoy this lovely wine with [Roasted Chicken with Tarragon Jus](#). Drink 2024 – 2032, decanting recommended in early years.



HOLLORAN VINEYARD WINES

Harvest Dates: September 14 – September 17, 2021

Bottled March 28-29, 2023

426 cases produced

VINEYARD INFORMATION

The fruit we source for this wine comes from our Le Pavillon and ANA vineyards in the Dundee Hills.

Le Pavillon was planted in 1972, and the Pinot Noir blocks consist of 60% own-rooted Pommard, and 40% a blend of Dijon 114, 115 and Wadenswil. It is farmed organic and biodynamic. Elevation is 580’ – 690’, primarily south facing.

ANA vineyard was planted starting in 1974, and the blocks are 38% own rooted Pommard (south facing), and 62% Dijon 777 (west facing). ANA is also farmed organic and biodynamic. Elevation is 260’ to 475’.

These two vineyards contain old vine, own-rooted Pinot Noir blocks that are some of the oldest in the Willamette Valley. This wine benefits from the deep roots of these beautiful old vines.