

# FACT SHEET

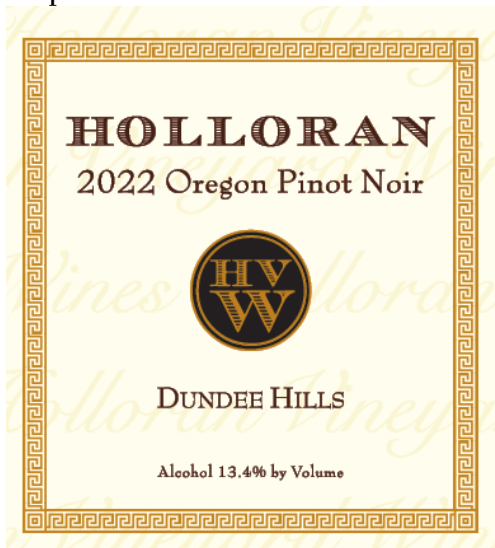
## WINEMAKING INFORMATION

### 2022 Dundee Hills Pinot Noir

The 2022 growing season endured a bumpy start. Early April frost damage affected some sites. 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 for those shoots that survived the frost. The summer was moderately warm with warm nights, then a very warm September & October saved the day. We picked the Pinot Noir by hand, destemmed 100%, and fermented in small lots with hand punch downs. After gentle pressing, we aged it 18 months in French oak, 8% new.

### TASTING NOTES

The nose greets with pretty red cherry notes, and a hint of rhubarb. An expansive mid-palate shows rich, ripe cherry fruit and leads to a long finish with spicy notes and lovely fruit persisting throughout. Enjoy it with Skillet Chicken with Rhubarb or brined grilled pork chops. Drink 2025 – 2036.



## HOLLORAN VINEYARD WINES

Harvest Dates: October 6 – October 18, 2022

Bottled April 17, 2024

561 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.