

FACT SHEET

WINEMAKING INFORMATION

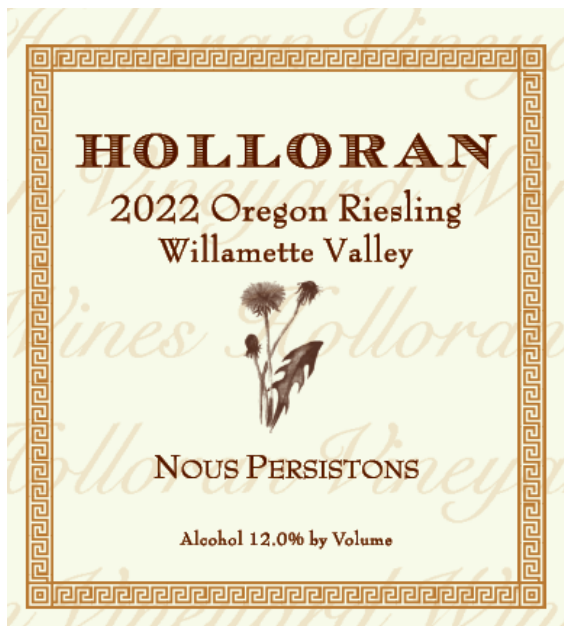
2022 Holloran Riesling

Willamette Valley “Nous Persistons”

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. The summer was moderately warm with very warm nights, and then a very warm September & October saved the day. We pressed gently and fermented in stainless steel, and blocked malolactic fermentation.

TASTING NOTES

The nose presents ripe apple & pear plus a hint of citrus. The palate offers juicy Honeycrisp apple flavors with layers of acidity. The finish is quite focused with more citrus notes. Serve with semi-soft goat cheese, or try this Pork Tenderloin with Apple recipe from Food & Wine. Drink 2023-2033.



HOLLORAN VINEYARD WINES

Harvest Date: October 19-29, 2022

182 cases produced

Bottled March 2, 2023

VINEYARD INFORMATION

Our 2022 Holloran Riesling ‘Nous Persistons’ is a blend of 50 year old vines from the Dundee Hills (Geisenheim 110 and Colmar 813 clones), and our La Chenaie Riesling block (Geisenheim 239) planted 2005.

We employ biodynamic farming techniques in both sites. We perform crop estimates and then drop significant amounts of fruit to reduce crop and ensure ripe and complex Riesling fruit flavors.

The soils in both sites are from volcanic parent material. The Dundee site is Jory, the La Chenaie Riesling is on Ritner, a shallower soil from the Jory series on rockier ridges. They are classified as silty clay loam soils, and are distinctively red. The color comes from iron, the only residual mineral after 15 million years of rainfall has leached out the other metals.

‘Nous Persistons’ (we persist) refers to our perseverance in growing & producing Riesling, despite continued marketplace misunderstanding of this amazing varietal.