

FACT SHEET

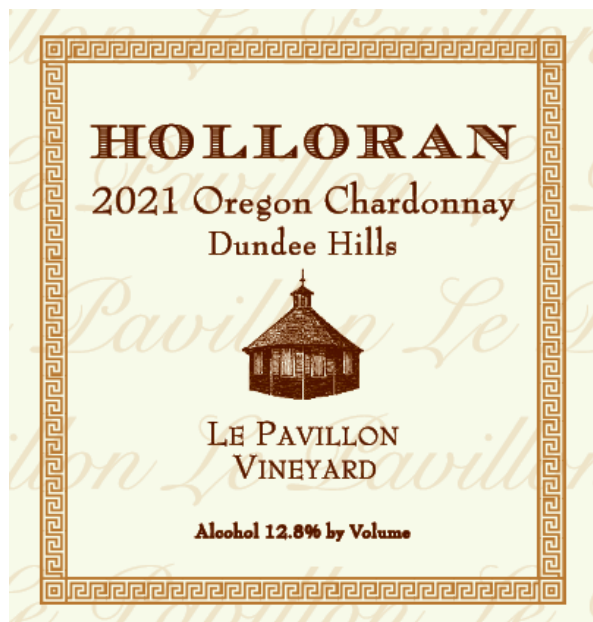
WINEMAKING INFORMATION

2021 Holloran Chardonnay Le Pavillon Vineyard

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, then pressed gently, and after settling moved to French oak barrels for fermentation and aging.

TASTING NOTES

Crisp apple aromas with hints of baking spice & pepper on the nose, leading to a mid-palate offering a mix of ripe citrus with almond notes. The finish is moderately long, with pure flavors framed by crisp acidity. Enjoy with [Baltimore Style Crab Cakes](#), or lovely [Shrimp Cakes](#), serve either with tartar sauce.



HOLLORAN VINEYARD WINES

Harvest Date: October 16, 2021

Bottled April 20, 2023

73 cases produced

VINEYARD INFORMATION

This 2021 Holloran Chardonnay comes from our Le Pavillon vineyard in the Dundee Hills. The vines were planted in 1972 with the Draper selection of Chardonnay. They are own-rooted.

This vineyard is farmed organic and biodynamic. These very old vines have deep roots, providing powerful ripening of the fruit, deep flavors and a very long finish.

The soils are volcanic, Jory, a deep, ancient red silty clay loam. The elevation is 600', with a south aspect.

The substantial acid profile will support extended aging in a cool cellar for 6 – 12 years. Drinking 2024 – 2034, serve slightly chilled, not too cold, straight from the wine cellar is ideal.