

FACT SHEET

WINEMAKING INFORMATION

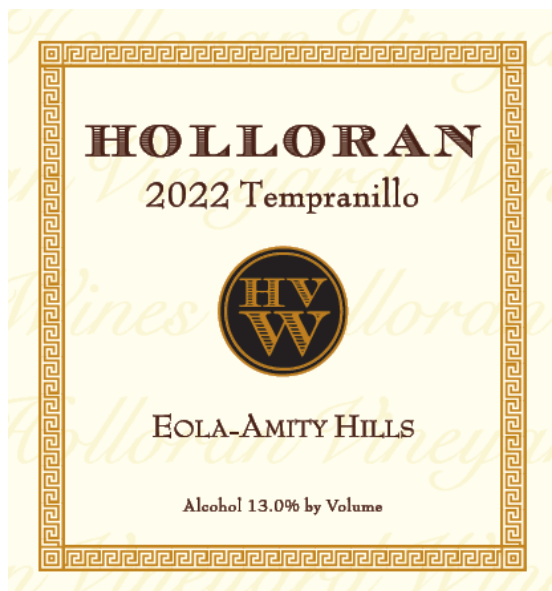
2022 Holloran Tempranillo

Eola-Amity Hills

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. Aged 18 months in 5% new French oak barrels with American oak heads, plus a mix of older French and American oak.

TASTING NOTES

The nose impression shows savory blackberry & Italian plum notes. Firm tannins lead the mid-palate, with deep blackberry fruit at the core. The finish coats the entire mouth, hitting many different flavor & sensory points. Enjoy with [Grilled Lamb with Blackberry Black pepper sauce](#). Drink 2025 – 2037. Decant in early years.



HOLLORAN VINEYARD WINES

Harvest Dates: Oct 19-30, 2022

Bottled April 24, 2024

219 cases produced

VINEYARD INFORMATION

This wine comes from our La Chenaie vineyard site in the Eola-Amity Hills AVA, located west of Salem near Rickreall Oregon. It is a 104 acre site, planted starting in 2001, with 27.4 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling. There are currently 4 acres of Tempranillo planted with 5 different Tempranillo clones - Valdepenas, Tempranillo Clone 1, Clone 2, 'Duero' (Clone 12) and 'Tinta de Toro' (Clone 11).

We drop a substantial amount of fruit every year at this site in order to ripen the grapes fully for harvest. The average elevation is 507 feet, with south and east facing slopes.

The soils are a mix of clay silt and loam known as Jory, Gelderman, and Ritner, with Ritner being the shallow more rocky soils where the hills crest, Gelderman just below, and Jory deeper and farther down the slopes. It farmed organic and biodynamic.