

# FACT SHEET

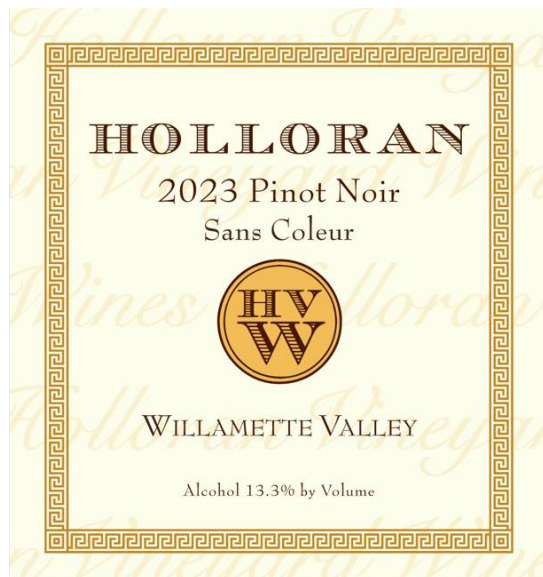
## WINEMAKING INFORMATION

### 2023 Holloran Pinot Noir Sans Couleur

The 2023 growing season had a very late budbreak, followed by very warm sunny weather in May & June that 'caught up' vine growth prior to flowering. After a consistent, warm July & August, we picked the Pinot Noir used to make this wine mid september, then pressed gently and slowly and fermented it in neutral French Oak barrels, allowing MLF to occur.

## TASTING NOTES

Aromas of orange blossom & citrus rise from the glass on initial swirling. The mid-palate shows a mix of honeydew melon and blood orange, with nice richness and depth from the barrel. A long, focused follows, with hints of orange and lovely structure. Enjoy it as an aperitif, with crudité and your favorite dips, or try with [Citrus Marinated Pork Chops](#). Drink 2025-2030.



## HOLLORAN VINEYARD WINES

Harvest Date: September 17, 2023

Bottled August 2, 2024

87 cases produced

## VINEYARD INFORMATION

The 2023 Holloran Pinot Noir Sans Couleur ('without color') comes from our ANA vineyard in the Dundee Hills, from a 50-year old block of own rooted Pommard clone Pinot Noir. These old vines provide an excellent source for a complex white Pinot Noir, with pure, deep, ripe flavors.

ANA is farmed organic and biodynamic, and with its deep roots provides excellent complexity and an extended finish.

The soils are from volcanic parent material. Jory is deep, ancient soil, and is comprised of red silty clay loam. Typical soil depth is about 60 inches to fractured bedrock.

This wine will drink well for several years, and with its rich flavors and crisp acidity will pair nicely with a wide variety of cuisines.