

FACT SHEET

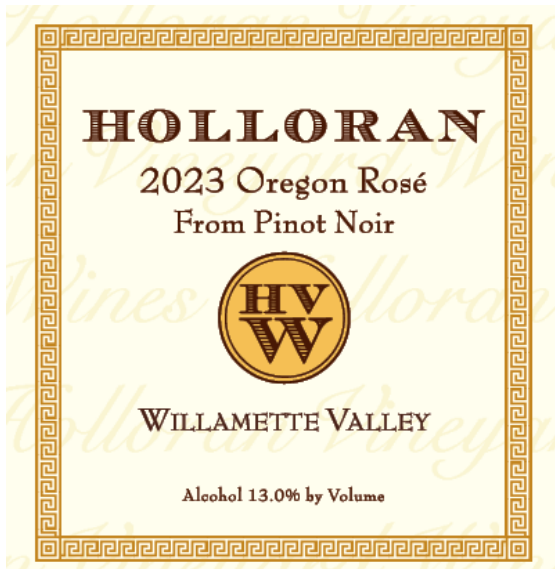
WINEMAKING INFORMATION

2023 Holloran Rosé of Pinot Noir Willamette Valley

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 Rosé mid september, then pressed gently and slowly to allow minimal color extraction. We then fermented in stainless steel.

TASTING NOTES

Aromas of fresh strawberry and cantaloupe rise from the glass, with a hint of citrus. The palate offers delightfully pure fruit flavors of red cherries with a hint of citrus. A crisp finish follows, with hints of white peach surrounded by bright acid. Enjoy it as an aperitif, with raw shellfish, fresh goat cheese, or try with this [Melon Salad with Yogurt](#). Drink 2024-2026.



HOLLORAN VINEYARD WINES

Harvest Date: September 17, 2023

Bottled February 13, 2024

445 cases produced

VINEYARD INFORMATION

The 2023 Holloran Rosé comes from our ANA vineyard in the Dundee Hills, from a 50 year block of own rooted Pommard clone Pinot Noir. These old vines provide an excellent source for a complex Rosé 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.

While many consumers have historically preferred consuming their dry Rosé in the 12 months following harvest, this wine will drink well for several years, and pair with a wide variety of cuisines.