

FACT SHEET

WINEMAKING INFORMATION

2022 Pinot Noir La Chenaie

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 led to a robust fruit set for those shoots that survived the frost. The summer was moderately warm, then a very warm September & October saved the day. We picked the Pinot Noir by hand, destemmed 100%, and fermented in small lots with hand punch downs. After gentle pressing, we aged it 18 months in French oak, 8% new.

TASTING NOTES

Pure crimson visual in the glass, with blackberry, cranberry & cinnamon on the nose. Bright red cherry mid-palate impression leads to ripe tannins framing a moderate-length finish. Enjoy with [Rack of Lamb with Cranberry Wine Sauce](#).



HOLLORAN VINEYARD WINES

Harvest Dates: October 18-27 2022

Bottled March 29, 2024

150 cases produced

VINEYARD INFORMATION

Our La Chenaie vineyard site is in the Eola-Amity Hills AVA located west of Salem near Rickreall. It is a 104 acre site, planted starting in 2001, with 27 acres under vine of Pinot Noir, Tempranillo, Sauvignon Blanc, and Riesling.

Some Pinot Noir clones at the site include Dijon 777, 667, 115, 114, Wadenswil and Pommard, along with older 'heritage' clones. The average elevation is 507 feet, with a south facing 8% slope.

The soils are a mix of clay and silty loam known as Jory, Gelderman, and Ritner, in that order from the deepest to the most shallow soils on the ridges. Our Pinot Noir vines are all impacted by cool afternoon breezes from the Van Duzer corridor, which also keep the nights cool and clusters dry, retaining acidity. It has been farmed organically since 2005.

DRINKING

Drink 2025 – 2036, decanting recommended in early years.