

FACT SHEET

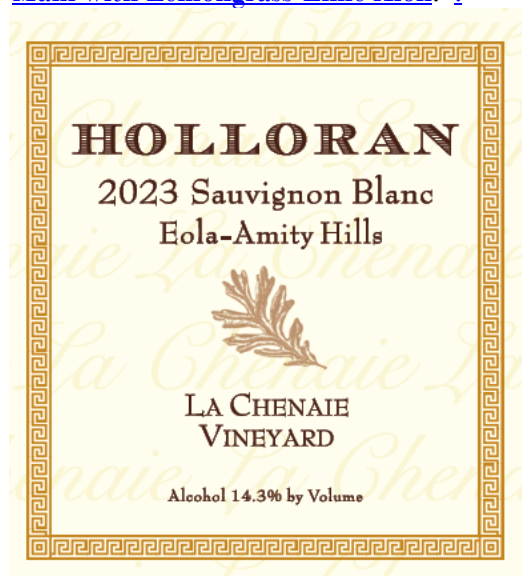
WINEMAKING INFORMATION

2023 Holloran Sauvignon Blanc La Chenaie

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. Consistent, warm weather in July, August & September allowed even ripening and full flavor development. The fruit was hand sorted before pressing. Fermentation and aging was entirely in French acacia barrels for this bottling. These barrels made from the Acacia trees in France provide lovely vessels for fermenting & aging Sauvignon Blanc.

TASTING NOTES

Impressive aromas of tangerine, lemon & baking spice flow freely from the glass. On the palate orange zest, lime & lemongrass mingle. The finish offers pure lemon & orange citrus notes with a spicy undercurrent. Enjoy it with aged goat milk cheese, a citrus salad, or try it with [Grilled Mahi-Mahi with Lemongrass-Lime Aioli](#).



HOLLORAN VINEYARD WINES

Harvest Date: September 30, 2023

Bottled August 2, 2024

83 cases produced

VINEYARD INFORMATION

The 2023 Holloran Sauvignon Blanc La Chenaie comes from our La Chenaie vineyard in the Eola-Amity Hills. The block was planted in 2006. It consists of 5 different clones of Sauvignon Blanc, some from Italy, others from France.

This vineyard is farmed organic. The site is exposed to the winds from the Van Duzer corridor, a gap in the coastal range immediately to the west of the vineyard. This cooling influence helps the fruit retain bright, crisp acid, contributing to the character of this wine.

This wine provides crisp, fresh flavors that offer good early drinking. Crafted with early consumption in mind, it also will age well in a cool cellar for 6 – 10 years.

DRINKING

Recommended drinking window 2025-2033. Serve chilled but not ice cold, a touch cooler than cellar temperature to expose all the flavors & aromas.