

### WINEMAKING INFORMATION

# 2022 Holloran Riesling La Chenaie

The 2022 growing season endured a bumpy start. Early April frost damage affected some sites. A very cool, wet April & May gave the growing season a very late start. Flowering eventually happened 2-4 weeks later than usual, with good conditions during flowering leading to a robust fruit set for those shoots that survived the frost. The summer was moderately warm with very warm nights, and then a very warm September & October saved the day. We pressed gently and fermented in stainless steel until close to dry, then immediately cold stabilized to block malolactic fermentation.

### TASTING NOTES

Aromas of Comice Pear, ripe apple & ginger greet the nose. Flavors on the palate move to Meyer lemon & tangerine, with broad mouth-coating flavors. The finish is focused & long with hints of citrus & persimmon. Try it with this Mixed Greens & Grilled Peach salad, or an array of meats & cheese for a first course — it handles spicy flavors & a wide variety of cheeses.





# HOLLORAN VINEYARD WINES

Harvest Date: October 29, 2022 88 cases produced Bottled March 2, 2023

## VINEYARD INFORMATION

Our 2022 La Chenaie Riesling is made from a clone of Riesling - Geisenheim 239 - that is quite different from the more prevalent Riesling clones grown in the valley – Geisenheim 110, Colmar 813 and others. It is a 0.9 acre block, and was planted in 2005 on a rocky, south - southeast portion of La Chenaie that is at 480-500 feet elevation. The vines are partially shielded from the Van Duzer winds which impact the microclimate of La Chenaie.

We drop fruit as needed to reduce crop and ensure fully ripe Riesling flavors. This clone sets small clusters every year, quite different from other Riesling clones we see in the valley.

The soil is from the Jory series including Gelderman & Ritner with subsurface fractured basalt parent material.

#### DRINKING

This wine is lovely now but can be held in a cool cellar for up to 20 years. Drink 2024 – 2042.