

FACT SHEET

WINEMAKING INFORMATION

2024 Holloran Sauvignon Blanc

The 2024 growing season had a very late budbreak, followed by warm sunny weather in May & June that ‘caught up’ vine growth prior to flowering. After a consistent, warm July & August, we picked this Sauvignon Blanc mid-October. After pressing & settling, fermentation and aging was in French oak & acacia barrels and puncheons.

TASTING NOTES

Tangerine, pineapple & spicy lemon aromas are offered on the nose. Hefty weight on the mid-palate shows blood orange & pineapple. A crisp very focused finish follows. Enjoy it with raw bar, goat milk cheeses, or try it with [Grilled Pork Bowl with Pineapple & Cilantro](#).



HOLLORAN VINEYARD WINES

Harvest Date: October 14, 2024

Bottled June, 2025

287 cases produced

VINEYARD INFORMATION

The 2024 Holloran Sauvignon Blanc 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 2025-2034. Serve recommended chilled but not ice cold, a touch cooler than cellar temperature to expose all the flavors & aromas.

