

# FACT SHEET

## WINEMAKING INFORMATION

### 2021 Holloran Pinot Noir ANA Vineyard

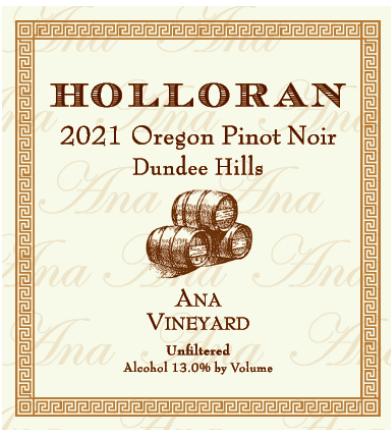
The 2021 growing season was warmer than the 20-year average. The ‘heat dome’ experienced in late June (temps over 115 for a couple days) had no significant effect as the berries had just set. We picked by hand, then hand sorted, and destemmed 100%. We fermented primarily with cultivated yeasts. After a gentle pressing, we aged it 11 months in French oak barrels, 8% new, then another 7 months in neutral French oak.

## TASTING NOTES

Pure dark cherry aromas and hints of violet emerge with a little swirling, leading to a mid-palate showing an array of flavors with strawberry and cherry in the fore.

The finish is quite textural, and seamless as it extends. Pair with [Grilled Pork Chops with Cherry Sauce](#).

Drinking: 2024 -2035



## HOLLORAN VINEYARD WINES

Harvest Dates: September 14-17 2021

Bottled April 10 2023

331 cases produced

## VINEYARD INFORMATION

ANA vineyard is in the Dundee Hills AVA within the Willamette Valley. Our winery sits at the south end of the ANA vineyard. ANA is a 20 acre site, planted starting in 1974, with 15 acres under vine. We dry farm this site, forcing the roots down many meters. Our farming is organic and biodynamic.

This wine is a blend of three different PN blocks within ANA: 50% from a south facing own-rooted Pommard block planted in 1974-75; 21% from the “Tiki” block (adjacent to the Tiki hut visible as you enter the property), which has an assortment of PN clones and selections; and 29% from a west facing block of Dijon 777, planted in the early 1980’s. The 777 block sets on a steep west facing slope, with strong afternoon sun exposure.

The three blocks produce Pinot Noirs that are quite different, and this blend represents a selection chosen by our winemaker Mark LaGasse to highlight ANA PN’s many characteristics.