

Featured Flight of the Week
Holloran Vineyard Wines
\$28 wine flight
\$15 cheese pairing
\$8 macaron pairing

2013 PINOT NOIR, 'LA COLINA' VINEYARD
\$15|\$54



In 2013, the warm summer and late rains required very strong viticulture practices to create great wines. Removing leaves on both sides of the vines to expose fruit was critical to increase airflow and hang through the significant storms. Aged 18 months in 20% new French oak barrels. Malolactic fermentation occurred naturally.

A nose of dark black cherry against an earthy backdrop is accentuated by aromas of wild mushrooms. The palate shows nice richness, with a touch of earthiness. Holding the wine in your mouth displays ample midpalate depth, with nice complexity and ripe fruit flavors. The finish is offset by crisp acid and well-integrated tannins. [Pairs beautifully with Cornish Game Hen Stuffed with Wild Rice and Mushroom.](#)

La Colina vineyard is in the Dundee Hills AVA. It is located in the southern portion of the Dundee Hills, just north & west of Lafayette OR. The block of La Colina that we make wine from faces southeast, and is planted to Pinot Noir Dijon Clone 114.

Only 147 cases produced

ALCOHOL: 13%

perfectly paired with

big mckinley 36 month aged 'proper british' cheddar reserve, sonoma and wild strawberry macaron

2014 PINOT NOIR, 'LA CHENAIE'
\$24|\$86



La Chenaie Vineyard-Eola Amity Hills Located near Salem, Oregon, in the Eola-Amity Hills AVA, Le Chenaie is a 103 acre site with 18 acres producing, and 8 more in the process of being planted. From the classic volcanic soils of the Eola-Amity Hills mixed with basaltic and gravel-clay-alluvial terroir. La Chenaie was first planted in 2001, with the most recent vines being set in 2006. The hillside site benefits from the Van Duzer corridor, which provides the classic cooling and drying afternoon breezes that the AVA is so prized for. Aged 12 months in 20% new French oak.

Serve with [Slow-roasted Salmon with Leek Risotto.](#)

ALCOHOL: 13.8%

perfectly paired with

the mystic cheese 'finback', connecticut

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2018 TEMPRANILLO 'EOLA-AMITY HILLS'
\$38|\$137



Following a mild dry winter, spring 2018 was quite cool, leading to a later than average budbreak. After this late, cool start, the summer was slightly warmer than average, leading to harvest timing of mid-September through early October. Aged 18 months in 10% new French oak barrels, plus a mix of older French and American oak.

The nose presents aromas of rich black berries mixed with notes of allspice. The mid-palate offers deep, pure black cherry flavors. Firm, ripe tannins surround the long finish.

Serve with [Smoked Paprika Pork Tenderloin with Spinach, Bacon, and Cream of Corn Sauce](#)

Only 222 cases produced

ALCOHOL: 13.6%

*perfectly paired with
old chatham gouda, upstate ny
and chocolate/blackberry macaron*

2020 RIESLING
\$14|\$50



The 2020 growing season offered excellent spring rains for ground moisture, then many warm days for ripening Riesling. The resulting flavors are an example of Riesling that is nicely ripened from warm conditions. They pressed gently and fermented in stainless steel, and blocked malolactic fermentation.

The nose presents ripe melon aromas, plus a hint of blood orange. The palate offers honeysuckle notes, plus cantaloupe & honeydew. The finish is crisp and extends. Serve with [Prosciutto and Melon, semi-soft goat cheese](#), or try Pork Cutlets with Cantaloupe Salad.

Only 352 cases produced

ALCOHOL: 11.8%

*perfectly paired with
rogue creamery, oregon blue
and pear macaron*