

*featured flight of the month*

holloran vineyard wines' 2021 pinots : dundee hills vs eola-amity  
\$44 wine flight



**HOLLORAN**  
**VINEYARD WINES**



Eve and Bill Holloran moved to the Portland area in 1999 and purchased a 'heritage' vineyard on Worden Hill Road in Dundee and a large parcel of land perfect for grape growing in the Eola-Amity Hills AVA. When the harvest of 1999 fast approached, they needed a place to make wine, so the winery began in a converted horse barn located at their West Linn property in September 1999. giving Bill credit for the 'garagiste' movement in Oregon, blurring the lines between suburban and rural.) Their first harvest in 1999 produced 500 cases of Pinot noir, Riesling, and Chardonnay.

Mark La Gasse has been making wine at HVW since 2005, initially assisting Jay Somers, eventually becoming head winemaker after just a few years. His wines are made following Old World traditions. They do not strive for maximum extraction and 'big' flavors; rather they allow the unique characteristics of each vintage and vineyard to shine through, emphasizing purity of flavors. Bright acidity makes their wines ideal for pairing and complementing your meals.

They start with high quality farming techniques, using sustainable farming practices, including organic and biodynamic disciplines. They carefully manage crop loads to ensure optimal ripening. They are growers as well as a winery and believe that the character and excellence of their bottled wines is directly influenced by their sustainable farming, including organic and biodynamic practices.

# *featured flight of the month*

‘dundee hills’ | \$20|\$72



The fruit sourced for this wine comes from the Le Pavillon and ANA vineyards in the Dundee Hills. Le Pavillon was planted in 1972, and the Pinot Noir blocks consist of 60% own-rooted Pommard, and 40% a blend of Dijon 114, 115 and Wadenswil. It is farmed organic and biodynamic.

ANA vineyard was planted starting in 1974, and the blocks are 38% own rooted Pommard [south facing], and 62% Dijon 777 [west facing]. ANA is also farmed organic and biodynamic.

These two vineyards contain old vine, ownrooted Pinot Noir blocks that are some of the oldest in the Willamette Valley. This wine benefits from the deep roots of these beautiful old vines.

Spicy red cherry with cinnamon greets the nose, with earthy notes typical of Jorybased sites in the Dundee Hills. The palate is elegant and shows dusty cherry notes. The finish is quite focused and persistent, and includes plenty of crisp acidity.

# featured flight of the month

dundee hills | 'la pavillon vineyard' | \$35|\$126



The Le Pavillon Vineyard site in the heart of the Red Hills AVA in Dundee, is our oldest and most unique vineyard. This 10-acre site features ownrooted Pommard clone Pinot Noir planted in 1972, along with Chardonnay and Riesling, making it one of the oldest surviving vineyards in the Willamette Valley.

The soils are volcanic-based Jory with subsurface parent material of fractured basalt. The vines are not irrigated, forcing the roots to seek water and minerals deep underground. This vineyard has been farmed organically since 1999 and biodynamic since 2006.

The 2021 growing season was warmer than the 20-year average. The 'heat dome' in late June had no significant effect, despite temps over 115 for a couple days, as the berries had just set. They were picked by hand, then hand sorted, and destemmed 100%, and fermented primarily with cultivated yeasts. After a gentle pressing, it was aged 18 months in French oak barrels, 8% new.

The wine pours a lovely deep burgundy color, with a nose of cherry, cranberry & rhubarb. On the palate, pretty cherry flavors mix with teaberry and spices. The finish shows red cherry with ripe, abundant tannins framed by bright acidity.

# *featured flight of the month*

eola-amity hills | \$20|\$72



The Eola-Amity Hills 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. They drop a substantial amount of fruit every year at this site in order to ripen the grapes fully for harvest.

The nose shows pretty bright cherry, with a touch of spice. The palate continues with pure cherry & cranberry flavors, and a touch of persimmon. The finish extends a bit, with bright acid.

# featured flight of the month

eola-amity hills | 'la chenaie vineyard' | \$35|\$126



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, growing Pinot noir, Riesling, and Tempranillo, all on resistant rootstocks. They planted this vineyard beginning in 2001. The soils are a mix of clay and silty loam known as Jory, Gelderman, and Ritner, in that order from the deepest to the most shallow soils on the ridges. Pinot Noir vines are all impacted by cool afternoon breezes from the Van Duzer corridor, which also keep the nights cool and clusters dry, retaining acidity. It has been farmed organically since 2005.

The wine pours a gorgeous deep crimson red, with notes of red cherry, strawberry and grilled citrus emerging from the glass. The palate presents rich black cherry flavors, with a persistent spiciness. The finish coats the mouth, with bright acidity guiding it through its length as it extends.