

# Holocene Wines


## United States - Oregon

By now, everyone knows that the Willamette Valley is an amazing place to grow Pinot Noir. When Todd Alexander relocated from Napa Valley to partner up with Force Majeure Vineyards, he knew he also wanted to start a project where he could focus attention on a varietal and growing region that he loved. Part of the excitement of being in the Pacific Northwest is the ability to have access to so many amazing vineyards and so much diversity, along with the opportunity to push boundaries and try new things – something that is becoming increasingly difficult in other growing regions.

He partners up with a few very small, diverse and amazing vineyards in the Willamette Valley, sourcing fruit from these dry-farmed sites that emphasize low yields, sustainable practices and produce outstanding fruit.

The wines are crafted in the same way Todd has been making wine since he was carrying it out at Bryant Family Vineyard in the Napa Valley — utilizing very low-impact, non-industrial techniques, native yeasts, little extraction and little new oak, and never filtering or fining. This allows a real sense of place to show through in the wines that is often dimmed when too much manipulation is undertaken.

The first vintage was 2015, and was released in early 2017.

	
<b>Founded</b>	2015
<b>Location</b>	United States
<b>Wine Production Area</b>	United States - Oregon - Yamhill-Carlton
<b>Owners</b>	Todd Alexander
<b>Winemaker</b>	Todd Alexander
<b>Grape Varietals</b>	Pinot Noir
<b>Website</b>	holocenewines.com