## 2013 Three Brothers Pinot Noir

## TASTING NOTES

The 2013 Three Brothers Pinot Noir displays a nose of bright, ripe rasperry, followed by components of strawberry, vanila, and a hint of wet earth. The palate is silky and full-finishing, with firm tannin that punctuates flavors of lean raspberry, dried cherry, and strawberry.

| VARIETY      | 100% Pinot Noir                 |
|--------------|---------------------------------|
| CLONES       | Swan / Calera / 667 / Pommard   |
| BARREL AGING | 20% New French Oak,<br>9 months |
| APPELATION   | Carmel Valley AVA               |
| HARVEST DATE | September 5-21, 2013            |
| ALC/VOL      | 14.1%                           |
| PRODUCTION   | 471 Cases                       |
|              |                                 |

## THE VINTAGE

The 2013 vintage was characterized by a sizeable yield. Even with pruning for a modest crop, the vineyard set a prolific number of clusters. A warm, even dry spring game the vines perfect conditions to produce well-formed berries and even clusters. Timing of harvest was spot-on, in comparison with previous years with the bulk of the fruit coming in during the 1<sup>st</sup> and 2<sup>nd</sup> week of September. The 2013 wines are bright, clear expressions of Carmel Valley terroir.

## THE VINEYARD

We make a range of wines which demonstrate the unique characteristics of our soil and climate. We take great care from the beginning to the end of production. Our rootstocks and California / Dijon clones are carefully selected. We employ organic and sustainable farming practices, avoiding any pesticides or herbicides. Ultimately, Holman Ranch wines reflect a balance and a complexity, which set them apart.

