

2015 Three Brothers Pinot Noir

TASTING NOTES

The 2015 Three Brothers Pinot Noir gives deep aromas of ripe black cherry and raspberry. The palate shows youth and elegance. Flavors of bright raspberry and cranberry layer over a light body full of finesse, and accented with spice. A notable touch of tannin on the finish gives this otherwise light-bodied wine a long and enjoyable finish.

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| VARIETY | 100% Pinot Noir |
| CLONES | Calera / 777 / 115 / Pommard |
| BARREL AGING | 30% New French Oak, 14 months |
| APPELLATION | Carmel Valley AVA |
| HARVEST DATE | September 1, 2015 |
| ALC/VOL | 13.5% |
| PRODUCTION | 15 Barrels |

THE VINTAGE

The 2015 vintage proved to be the culmination of five years of California drought. An unusually cool and windy spring led to a prolonged flowering period, and ultimately, an early ripening and low yield. Quality overcame quantity as the 2015 vintage shows exceptional depth and concentration.

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.

