

# 2017 Three Brothers Pinot Noir

## TASTING NOTES

The 2017 Three Brothers Pinot Noir shows elegant notes of raspberry, cocoa, and cinnamon on the nose. The palate is polished and refined with red cherry and spice. A touch of silky tannin rounds out the finish.

VARIETY	100% Pinot Noir
CLONES	667 / 777
BARREL AGING	20% New French Oak, 11 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 9-18, 2017
ALC/VOL	13.5%
PRODUCTION	480 Cases

## THE VINTAGE

The 2017 vintage was characterized by a wet, stormy winter, which gave much-needed rainfall that replenished the ground water and restored moisture to the soil. A warm spring gave good vine growth and a moderately high set. An unusual ripening period saw several weeks of greatly elevated temperatures, leading to an early harvest, beginning in August and wrapping up by the middle of September. The wines from 2017 are perfumed and fruity with a lightness and elegance on the palate.

## 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.

