

2021 Estate Chardonnay

TASTING NOTES

The 2021 Estate Chardonnay gives aromas of peach, apricot and lavender, complemented by a light vanilla undertone from aging in our French Puncheon barrels. Bright acidity lingers on the palate with complex stone fruit and lively citrus. This wine finishes delicately with soft complements of oak.

VARIETY	100% Chardonnay
CLONES	CH95 / CH76 / CH17
BARREL AGING	30% New French Oak, 70% Neutral Oak, 4 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 26, 2021
ALC/VOL	12.5%
PRODUCTION	390 Cases

THE VINTAGE

The 2021 vintage has proven to be another cooler growing season with modest yields but exceptional quality. The 2020/2021 winter brought below average rainfall to the Carmel Valley area and overall proved to leave the vineyards with little groundwater supply. Cool, even temperatures, during set allowed for the vines to establish a healthy crop. The season continued with mild temperatures and above average occurrence of fog, allowing for an extended hang-time on the vine. Harvest began with the picking of Pinot Noir and Chardonnay on the 2nd of September and ended with the harvest of the 2021 Estate Syrah on the 9th of October. Overall, quality is very high from the harvest with wines showing similarities to the 2018 and 2019 vintages. The vineyard continues to mature and complex with age and the results are more apparent in each subsequent year.

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.

