

# 2022 Estate Chardonnay

## TASTING NOTES

The 2022 Estate Chardonnay gives bright citrus aromas of grapefruit and Meyer lemon. This wine is round with notes of vanilla and brioche. Balanced acidity and a silky texture linger on the pallet, finishing with dry and crisp acidity.

VARIETY	100% Chardonnay
CLONES	CH95 / CH76 / CH17
BARREL AGING	30% New French Oak, 70% Neutral Oak, 4 months
APELLATION	Carmel Valley AVA
HARVEST DATE	September 6, 2022
ALC/VOL	14.2%
PRODUCTION	125 Cases

## THE VINTAGE

The 2022 vintage tested the fortitude and maturity of the vineyard. The 2021/2022 winter was a classic case of boom and bust as early season torrential rain gave way to a remarkably uneventful midwinter. Moderate late season rains gave hope but ultimately did little to replenish precious groundwater reserves. Bud-break occurred slightly ahead of schedule and the plants progressed through the early growing season and into set without issue. Frigid early season temperatures and turbulence in the weather combined with water stress caused the plants to set a very light crop. The decreased fruit load on the vines led to a very early start to harvest on August 12<sup>th</sup>, with the picking of the 2022 sparkling wine grapes. In the cellar the wines repaid the efforts by giving fresh and vibrant flavors with just a touch of opulence. The 2022 Holman Ranch wines show the consistency and integrity of a vineyard that was able to thrive in one of the most challenging years yet.

## 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.

