

# 2022 Pinot Gris

## TASTING NOTES

The 2022 Pinot Gris gives a lightly aromatic bouquet of jasmine, honeysuckle and dried orange. The palate carries notes of golden apple, lime and apricot. This wine demonstrates an ocean-driven, cool-climate style closing with distinct salinity and a round finish.

VARIETY	100% Pinot Gris
CLONES	PG 146
BARREL AGING	Stainless Steel 3 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 3, 2022
ALC/VOL	13.5%
PRODUCTION	80 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 15<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.

