

2014 Hunter's Cuvée Pinot Noir

TASTING NOTES

The 2014 Hunter's Cuvée has an elegant aroma of dark raspberry, black tea, and aromatic vanilla. It is velvety and long on the palate, delivering layers of pomegranate, cranberry, baking spice, and vanilla bean, appropriately finishing with well-integrated, but present tannin.

VARIETY	100% Pinot Noir
CLONE	115
BARREL AGING	60% New French Oak, 9 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 3, 2014
ALC/VOL	13.9%
PRODUCTION	290 Cases

THE VINTAGE

The 2014 vintage saw significant yields from the Holman Ranch Vineyard. However, 2014 proved to be high quality, giving balanced, ripe fruit, making it one of the most notable vintages to date under the Holman Ranch label. A good crop was set during a relatively warm and dry spring. Even weather during the ripening period gave a medium-long hang-time and fruit punctuated by clean berry flavors, balanced acidity, and dried spice complexity. The majority of the fruit was harvested during the first week of September.

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.

