

2016 Reserve Jarman Chardonnay

TASTING NOTES

The 2016 Jarman Chardonnay shows rich aromas of ripe pear, vanilla, toast, and spice. Flavors of red apple, Meyer lemon, and tangerine are floated on a finely-textured palate. Significant but balanced acidity give this wine length and grace.

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| VARIETY | 100% Chardonnay |
| CLONES | 95 / 76 / 17 |
| BARREL AGING | 100% New French Oak, 4 months |
| APPELLATION | Carmel Valley AVA |
| HARVEST DATE | September 20, 2016 |
| ALC/VOL | 13.8% |
| PRODUCTION | 4 Barrels |

THE VINTAGE

The 2016 Harvest began with a moderately temperatured spring with cooperative weather, which gave a good set in the vineyard. A decent rain season during the winter helped rejuvenate accessible water supplies for the vineyard. Early on, vines were showing a nice recovery from the previous year of drought, and the vintage showed great promise. The vineyard set nicely and crop levels returned to just under three tons per acre. Verasion was reached during the first week of July, setting up a vintage slightly earlier than average, but much more standard, than the previous year. Unfortunately, just as harvest closed in, adversity struck in the form of the Soberanes Fire. Smoke from the uncontained, uncontrolled wirefire spared only the whites in what otherwise would have likely been an exceptional vintage.

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.

