2016 Jarman Sparkling Brut Rosé

TASTING NOTES

The 2016 Reserve Jarman Sparkling Brut Rosé gives an exceptionally delicate salmon hue in the glass. Clean and elegant aromas of delicate red fruits and fresh croissant prelude a palate of strawberry that is carried by coastal marine acidity and balanced by a very restrained and well-integrated dosage. A fine and persistent méthode champenoise mousse compliments the finesse of this wine.

VARIETY	80% Pinot Noir, 20% Chardonnay
CLONES	PN 777 / CH17 / CH76
BARREL AGING	6 weeks in Barrel, 4 years on Lees
APPELATION	Carmel Valley AVA
HARVEST DATE	August 4, 2016
ALC/VOL	12.5%
PRODUCTION	512 3-Magnum Bottle Cases

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.



