

# 2017 Hunter's Cuvée Pinot Noir

## TASTING NOTES

The 2017 Hunter's Cuvée Pinot Noir gives a bouquet of darker red fruit and black cherry, accented by a hint of coffee and anise. The palate is rich and soft with flavors of raspberry, strawberry, and pomegranate. Enjoyable tannins on the finish give this wine length and structure.

VARIETY	100% Pinot Noir
CLONE	115
BARREL AGING	30% New French Oak, 11 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 22-23, 2017
ALC/VOL	13.4%
PRODUCTION	325 Cases

## THE VINTAGE

The 2017 vintage was characterized by a wet, stormy winter, which gave much-needed rainfall that replenished the ground water and restored moisture to the soil. A warm spring gave good vine growth and a moderately high set. An unusual ripening period saw several weeks of greatly elevated temperatures, leading to an early harvest, beginning in August and wrapping up by the middle of September. The wines from 2017 are perfumed and fruity with a lightness and elegance on the palate.

## 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.

