

# 2017 Jarman Sparkling Brut Rosé

## TASTING NOTES

The 2017 Jarman Sparkling Brut Rosé is a very delicate, lightly-hued pink in the glass. A floral nose is accompanied by notes of citrus and a hint of freshly risen dough. On the palate, this wine shows great precision. Pink grapefruit and cherry lime are punctuated by bright, focused acidity and balanced with a restrained dosage. A fine and persistent méthode champenoise mousse is present throughout.

VARIETY	100% Pinot Noir
CLONES	PN 777
BARREL AGING	8 weeks in Barrel, 4 years on Lees
APPELLATION	Carmel Valley AVA
HARVEST DATE	August 16, 2017
ALC/VOL	12.5%
PRODUCTION	380 3-Magnum Bottle 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.

