

2018 Hunter's Cuvée Pinot Noir

TASTING NOTES

The 2018 Hunter's Cuvée Pinot Noir offers perfumed notes of pomegranate and cranberry, accented by medicinal eucalyptus. The palate is rich and soft with flavors of red plum and red currant. Enjoyable tannins on the finish give this wine length and structure.

VARIETY	100% Pinot Noir
CLONE	115 / 667
AGING	30% New French Oak, 11 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 28, 2018
ALC/VOL	14.1%
PRODUCTION	200 Cases

THE VINTAGE

The 2018 vintage at Holman Ranch was characterized by relatively low yields and exceptionally intense, vibrant fruit. Temperatures stayed relatively cool, while days were long, bright, and sunny. Efforts to minimize irrigation in the vineyard contributed to small, tight clusters with tiny berries, and the clusters were able to reach optimal phenolic ripeness, while sugars remained in balance.

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.

