

2018 Jarman Sparkling Brut Rosé

TASTING NOTES

The 2018 Reserve Jarman Sparkling Brut Rosé of Pinot Noir begins with a bouquet of ripe peach and apricot, nuanced by fresh-baked brioche. Bright acidity lingers on the palate with a hint of sage honey, showing great complexity. This wine's 4 years of aging on lees is carried by coastal acidity and balanced by a very restrained and well-integrated dosage. A fine and persistent méthode champenoise mousse complements the finesse of this wine.

VARIETY	100% Pinot Noir
CLONES	PN 115
BARREL AGING	8 weeks in Barrel, 4 years on Lees
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 6, 2018
ALC/VOL	12.5%
PRODUCTION	120 3-Magnum Bottle 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.

