2018 Reserve Jarman Pinot Noir

TASTING NOTES

The 2018 Jarman Pinot Noir gives an expressive nose of ripe blackberry and raspberry. Pure blue and black fruit characteristics set this Pinot Noir apart and speak to its integrity and authenticity. The flavors equal the bouquet with intense flavors of black cherry, crushed red raspberry, and black currant. This exceptional fruit is elevated with time in New French Oak Puncheons giving spice and length. Firm tannins and acidity carry the palate to a long and elegant finish.

VARIETY	100% Pinot Noir
CLONE	Calera
AGING	100% New French Oak, 11 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 27, 2018
ALC/VOL	14.1%
PRODUCTION	110 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.



