

2019 Hunter's Cuvée Pinot Noir

TASTING NOTES

The 2019 Hunter's Cuvée Pinot Noir offers rich aromas of boysenberry, vanilla and fresh-baked strawberry pie. The palate is deep and complex with blueberry and coconut, accompanied by an herbal finish with notable Carmel Valley terroir.

VARIETY	100% Pinot Noir
CLONES	115 / Calera
BARREL AGING	30% New French Oak, 70% Neutral Oak, 11 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	October 2, 2019
ALC/VOL	14.0%
PRODUCTION	130 Cases

THE VINTAGE

The 2019 growing season began with budbreak at the beginning of April, starting growth out a little later than usual. Even but cool weather led to promising flowering and a good set. Modest crop levels allowed the vines to progress through veraison with very little irrigation, and ripeness was achieved at the end of September. The wines from this vintage are characterized by full, ripe flavors and concentration. They will drink well now and continue to develop well in the bottle over the next 5-7 years.

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.

