

2019 Jarman Sparkling Brut Rosé

TASTING NOTES

The 2019 Reserve Jarman Sparkling Brut Rosé of Pinot Noir begins with a bright citrus nose of grapefruit and lemon, carried by balanced marine salinity. Notes of raspberry and strawberry introduce a crisp palate, enhanced by a hint of freshly risen dough, showing great precision. A well-integrated, restrained dosage is complemented by a persistent méthode champenoise mousse.

VARIETY	87% Pinot Noir, 13% Chardonnay
CLONES	PN 115 / CH 95 / CH 76 / CH 17
BARREL AGING	8 weeks in Barrel, 4 years on Lees
APPELLATION	Carmel Valley AVA
HARVEST DATE	August 31, 2019
ALC/VOL	12.5%
PRODUCTION	147 3-Magnum Bottle 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.

