

2019 Reserve Jarman Chardonnay

TASTING NOTES

The 2019 Reserve Jarman Chardonnay has an elegant and complex bouquet of spiced apple and candied citrus. New French Oak gives notes of cinnamon, nutmeg and vanilla, which accent clean fruit flavors of pear and ripe lemon. The center of the palate is silky and, like the nose, is accented with spice that continues through a long, textured finish.

VARIETY	100% Chardonnay
CLONES	CH95 / CH76 / CH17
BARREL AGING	100% New French Oak, 6 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 30, 2019
ALC/VOL	13.2%
PRODUCTION	71 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.

