



HOLMAN RANCH

ESTATE VINEYARD & WINERY

2017 Jarman Pinot Noir

100% Pinot Noir

Clones: Calera / 667

100% New French Oak, 11 months

Location: Carmel Valley AVA

Harvest: September 22, 2017

ABV: 13.2%

Barrels Produced: 2 Puncheons

The Vintage

The 2017 vintage was characterized by a wet, stormy winter, which gave much-needed rainfall that replenished the ground water and restored moisture to the soil. A warm spring gave good vine growth and a moderately high set. An unusual ripening period saw several weeks of greatly elevated temperatures, leading to an early harvest, beginning in August and wrapping up by the middle of September. The wines from 2017 are perfumed and fruity with a lightness and elegance on the palate.

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 complexity, which set them apart.

Tasting Notes

The 2017 Jarman Pinot Noir gives rich, elegant notes of red plum and French Oak spice. On the palate, this wine is bright, showcasing both acidity and fruit ripeness. Rich flavors of red fruits, clove, and vanilla are accompanied by classically-textured, cool-climate Pinot Noir tannins.

