



HOLMAN RANCH

ESTATE VINEYARD & WINERY

2015 Jarman Sparkling Brut Rosé

100% Pinot Noir

Méthode Champenoise, 4 years

Clones: Dijon 777

Location: Carmel Valley AVA

Harvest: August 20, 2015

ABV: 12.5%

Barrels Produced: 7 60-gallon barrels

The Vintage

The 2015 vintage proved to be the culmination of five years of California drought. An unusually cool and windy spring led to a prolonged flowering period, and ultimately, an early ripening and low yield. Quality overcame quantity as the 2015 vintage shows exceptional depth and concentration.

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 2015 Jarman Sparkling Brut Rosé shows a very pale, delicate salmon in the glass. Aromas of ripe peach and apricot are nuanced by fresh-baked brioche and bread dough, alluding to this wine's 4 years of aging on yeast. Fruit drives the palate with flavors of red apple, dried apricot, and fresh honey. A fine, persistent mousse compliments the balance of acidity and richness in this wine.

