

2016 Jarman Sparkling Brut Rosé

TASTING NOTES

The 2016 Reserve Jarman Sparkling Brut Rosé gives an exceptionally delicate salmon hue in the glass. Clean and elegant aromas of delicate red fruits and fresh croissant prelude a palate of strawberry that is carried by coastal marine acidity and balanced by a very restrained and well-integrated dosage. A fine and persistent méthode champenoise mousse compliments the finesse of this wine.

VARIETY	80% Pinot Noir, 20% Chardonnay	ALC/VOL	12.5%
CLONES	PN 777 / CH17 / CH76	PRODUCTION	512 3-Magnum Bottle Cases
BARREL AGING	6 weeks in Barrel, 4 years on Lees		
APPELLATION	Carmel Valley AVA		
HARVEST DATE	August 4, 2016		

THE VINTAGE

The 2016 Harvest began with a moderately temperatured spring with cooperative weather, which gave a good set in the vineyard. Early on, vines were showing a nice recovery from the previous year of drought, and the vintage showed great promise. Verasion was reached during the first week of July, setting up a vintage slightly earlier than average, but much more standard, than the previous year. Unfortunately, just as harvest closed in, adversity struck in the form of the Soberanes Fire. Smoke from the uncontained, uncontrolled wirefire spared only the whites in what otherwise would have likely been an exceptional vintage.

For more detailed information, please visit our website.

