

2017 Jarman Sparkling Brut Rosé

TASTING NOTES

The 2017 Jarman Sparkling Brut Rosé is a very delicate, lightly-hued pink in the glass. A floral nose is accompanied by notes of citrus and a hint of freshly risen dough. On the palate, this wine shows great precision. Pink grapefruit and cherry lime are punctuated by bright, focused acidity and balanced with a restrained dosage. A fine and persistent méthode champenoise mousse is present throughout.

VARIETY	100% Pinot Noir,	ALC/VOL	12.5%
CLONES	PN 777	PRODUCTION	380 3-Magnum Bottle Cases
BARREL AGING	8 weeks in Barrel, 4 years on Lees		
APPELLATION	Carmel Valley AVA		
HARVEST DATE	August 16, 2017		

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.

For more detailed information, please visit our website.

