

# 2018

## Jarman Sparkling Brut Rosé

### TASTING NOTES

The 2018 Reserve Jarman Sparkling Brut Rosé of Pinot Noir begins with a bouquet of ripe peach and apricot, nuanced by fresh-baked brioche. Bright acidity lingers on the palate with a hint of sage honey, showing great complexity. This wine's 4 years of aging on lees is carried by coastal 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	100% Pinot Noir	ALC/VOL	12.5%
CLONES	PN 115	PRODUCTION	120 3-Magnum Bottle Cases
BARREL AGING	8 weeks in Barrel, 4 years on Lees		
APPELLATION	Carmel Valley AVA		
HARVEST DATE	September 6, 2018		

### THE VINTAGE

The 2018 vintage was characterized by relatively low yields and exceptionally intense, vibrant fruit. Temperatures stayed relatively cool, while days were long, bright and sunny. Efforts to minimize irrigation in the vineyard contributed to small, tight clusters with tiny berries, and the clusters were able to reach optimal phenolic ripeness while sugars remained in balance.

*For more detailed information, please visit our website.*

