

2021

Reserve Jarman

Chardonnay

TASTING NOTES

The 2021 Reserve Jarman Chardonnay has an elegant and complex bouquet of cinnamon, baked apple and vanilla spice. On the palate, this wine gives lemon rind, complemented with a hint of pear and fresh squeezed lime. The center of this wine is silky and the New French Oak accents spice that continues through a long, textured finish.

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| VARIETY | 100% Chardonnay | ALC/VOL | 13.2% |
| CLONE | CH95 / CH76 / CH17 | PRODUCTION | 97 Cases |
| BARREL AGING | 100% New French Oak, 8 months | | |
| APPELLATION | Carmel Valley AVA | | |
| HARVEST DATE | September 26, 2021 | | |

THE VINTAGE

The 2021 vintage has proven to be another cooler growing season with modest yields but exceptional quality. The 2020/2021 winter brought below average rainfall to the Carmel Valley area and overall proved to leave the vineyards with little groundwater supply. Cool, even temperatures during set allowed for the vines to establish a healthy crop. The season continued with mild temperatures and above average occurrence of fog, allowing for an extended hang-time on the vine. Harvest began with the picking of Pinot Noir and Chardonnay on the 2nd of September and ended with the harvest of the 2021 Estate Syrah on the 9th of October. Overall, quality is very high from the harvest with wines showing similarities to the 2018 and 2019 vintages. The vineyard continues to mature and complex with age and the results are more apparent in each subsequent year.

For more detailed information, please visit our website.

