

2021

Jarman Sparkling Brut Rosé of Pinot Noir

TASTING NOTES

The 2021 Reserve Jarman Sparkling Brut Rosé of Pinot Noir offers complex aromas of pink grapefruit and lemon, nuanced with notes of ripe strawberry, crisp marine salinity and a hint of freshly risen dough. This wine shows great precision on the palate. Lively notes of green apple and raspberry are punctuated with bright, balanced acidity. A well-integrated, restrained dosage is complimented by a persistent méthode champenoise mousse.

VARIETY	87% Pinot Noir, 13% Chardonnay
CLONES	PN 115 / CH 95 / CH 76 / CH 17
BARREL AGING	8 weeks in Barrel, 4 years on Lees
APPELLATION	Carmel Valley AVA
HARVEST DATE	August 31, 2019
ALC/VOL	12.5%
PRODUCTION	147 3-Magnum Bottle Cases

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. 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.

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 a complexity, which set them apart.

