

2022

Reserve Jarman Chardonnay

TASTING NOTES

The 2022 Reserve Jarman Chardonnay displays a rich, golden hue in the glass, showing a complex bouquet of banana and tropical lychee. Vanilla bean, green apple and candied peach are floated on a finely-textured, well-integrated palate, accented from this wine's five-months aging in 100% New French Oak. This Reserve Chardonnay is youthful with balanced acidity, and will continue to develop as this bottle rests.

VARIETY	100% Chardonnay	ALC/VOL	14.2%
CLONES	CH95 / CH76 / CH17	PRODUCTION	46 Cases
BARREL AGING	100% New French Oak, 5 months		
APPELLATION	Carmel Valley AVA		
HARVEST DATE	September 6, 2022		

THE VINTAGE

The 2022 vintage tested the fortitude and maturity of the vineyard. The 2021/2022 winter was a classic case of boom and bust as early season torrential rain gave way to a remarkably uneventful midwinter. Moderate late season rains gave hope but ultimately did little to replenish precious groundwater reserves. Bud-break occurred slightly ahead of schedule and the plants progressed through the early growing season and into set without issue. Frigid early season temperatures and turbulence in the weather combined with water stress caused the plants to set a very light crop. The decreased fruit load on the vines led to a very early start to harvest on August 15th, with the picking of the 2022 sparkling wine grapes. In the cellar the wines repaid the efforts by giving fresh and vibrant flavors with just a touch of opulence. The 2022 Holman Ranch wines show the consistency and integrity of a vineyard that was able to thrive in one of the most challenging years yet.

For more detailed information, please visit our website.

