

2022

Jarman Sparkling Brut Rosé

TASTING NOTES

The 2022 Reserve Jarman Sparkling Brut Rosé begins with bright grapefruit layered with lively coastal salinity. The palate is mineral-driven, lifted with raspberry and citrus notes, and enhanced by hints of freshly risen brioche, showing great precision and a long finish. This extra brut rosé is crafted in the traditional method and is finished with a gentle 4 grams per Liter dosage, representing an elegantly balanced wine with a persistent mousse.

VARIETY	66% Pinot Noir, 33% Chardonnay	ALC/VOL	12.5%
CLONES	PN 115 / CH 17	PRODUCTION	145 Cases
BARREL AGING	8 weeks in Barrel, 26 months on Lees		
APPELLATION	Carmel Valley AVA		
HARVEST DATE	August 15 th and 27 th , 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 12th, 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.



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