## 2023 Reserve Jarman Pinot Noir

## TASTING NOTES

The 2023 Reserve Jarman Pinot Noir is our selection of premiere estate fruit, highlighting the Calera clone. This wine has a bold bouquet with notes of red currant, blueberry and licorice. The palate is structured, layering fruit-forward notes of raspberry and cherry with soft tannins and a complex finish. This wine is aged in 100% New French Oak, offering distinct nuances that will continue to develop over time.

VARIETY	100% Pinot Noir
CLONE	Calera
AGING	100% New French Oak, 11 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	October 2 <sup>nd</sup> , 2023
ALC/VOL	13.8%
PRODUCTION	98 Cases

## THE VINTAGE

The 2023 vintage showed a distinct contrast to that of 2022. Heavy rains continued into the early Spring, refilling reservoirs and ground water, and setting the vineyard up for a strong and healthy year. Cool Spring weather gave way to a very moderate Summer, delaying the start of harvest to a record pick date of September 13 for Jarman Sparkling Brut Rosé. Harvest concluded with the Syrah pick on October 30, Holman Ranch's latest harveset to date. In the cellar, the wines showed great elegance and restraint. The cool ripening season and late harvest have given the whites freshness and vibrancy. The reds show real finesse and depth, and are reminiscent of an old-world style. There is no doubt that they will age slowly and gracefully, revealing increased levels of nuance and complexity as time goes on.

## 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.

