

# 2023 Syrah

## TASTING NOTES

The 2023 Syrah has an opulent nose, highlighting blueberry and blackerry, layered with herbaceous notes of rosemary and tomato leaf. The palate is rich and silky with notes of boysenberry, wet stone, and leather. Present tannins and balanced acidity offer a smooth, structured finish. This wine offers the opportunity to enjoy in its youth, as well as to age gracefully.

VARIETY	100% Syrah
CLONES	470 / 174
BARREL AGING	Neutral French Oak 11 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	October 1, 2022
ALC/VOL	14.0%
PRODUCTION	260 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 harvest 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.



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