2023 Three Brothers Pinot Noir

TASTING NOTES

The 2023 Three Brothers Pinot Noir offers an elegant nose of loganberry, subtle tobacco and a touch of white pepper. Bright acidity opens to rich notes of olallieberry and leather. Finely-integrated tannins offer smooth structure and a long, velvety finish.

VARIETY	100% Pinot Noir
CLONES	115 / 667 / 828
BARREL AGING	40% New French Oak, 60% Neutral Oak, 11 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 29 - October 10, 2023
ALC/VOL	13.5%
PRODUCTION	650 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. Bud-break was late, giving the plants a delayed start on the growing season. A prolonged cool period of weather during set proved positive, as the vines were able to develop slowly with above-average yield. 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 Sparklinng 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.

