

2023 Virgin Chardonnay

TASTING NOTES

The 2023 Virgin Chardonnay begins with aromas of jasmine and lemon peel. This wine is mineral-driven from its 100% aging in concrete egg, showing smooth, balanced acidity. The palate layers notes of pear and hints of lime with bright lemon, giving a clean, dry finish.

VARIETY	100% Chardonnay	ALC/VOL	13.0%
CLONE	CH95	PRODUCTION	200 Cases
BARREL AGING	100% Concrete Egg, 4 months		
HARVEST DATE	October 16, 2023		

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 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.

For more detailed information, please visit our website.

