

# 2024 Pinot Gris

## TASTING NOTES

The 2024 Pinot Gris offers a perfumed bouquet of honeysuckle and tangerine, followed by subtle stone fruit notes of peach and apricot. The palate is bright with fresh lemon, lime and green apple. This Pinot Gris speaks to a more cool-climate style with a focus on energy and freshness.

VARIETY	100% Pinot Gris
CLONES	PG 146
BARREL AGING	Stainless Steel 3 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 16, 2024
ALC/VOL	13.5%
PRODUCTION	140 Cases

## THE VINTAGE

The 2024 vintage in Carmel Valley was marked by generally favorable and moderate weather conditions throughout the growing season. The year started with typical winter rainfall, which helped to replenish the soil moisture and set a solid foundation for the vines. Spring and summer were dry, with warm temperatures that allowed for steady vine growth and consistent ripening. Heat was moderate, avoiding any extreme conditions, which helped to set a modest but ample crop. Cooperative and mild weather facilitated even ripening and an on-time harvest. Picking began with Pinot Noir for the Reserve Jarman Sparkling Brut Rosé on August 26<sup>th</sup> and concluded with the Syrah on October 10<sup>th</sup>. Overall, near-perfect weather patterns contributed to a harvest with vibrant fruit, fresh acidity, and good overall balance. The wines have excellent potential and are progressing very well in the cellar.

## 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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