

2024 Reserve Jarman Chardonnay

TASTING NOTES

The 2024 Reserve Jarman Chardonnay has a rich, elegant bouquet with notes of honeysuckle and pineapple. Barrel-aged for longer than ever before, this wine spent 8 months in 100% New French Oak, deepening the palate with notes of brioche and banana. The center of the palate is silky, lifted with subtle acidity and minerality, creating a well-integrated finish.

VARIETY	100% Chardonnay	ALC/VOL	13.5%
CLONE	CH17 / CH76	PRODUCTION	125 Cases
BARREL AGING	100% New French Oak, 8 months		
APPELLATION	Carmel Valley AVA		
HARVEST DATE	September 24 th , 2024		

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 26th and concluded with the Syrah on October 10th. Overall, agreeable 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.

For more detailed information, please visit our website.



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