

2024 Reserve Jarman Pinot Noir

TASTING NOTES

The 2024 Reserve Jarman Pinot Noir embodies our selection of premiere estate fruit, highlighting the Calera clone. This wine has an expressive bouquet with notes of boysenberry and blackberry. The palate gives luxurious notes of black cherry, vanilla and subtle clove, layered over plush tannins. Dark red and blue fruits linger on the finish. This wine is aged in 100% New French Oak, offering distinct nuances that will continue to develop over time.

VARIETY	100% Pinot Noir	ALC/VOL	13.8%
CLONE	Calera / 667	PRODUCTION	7 barrels
BARREL AGING	100% New French Oak, 11 months		
APPELLATION	Carmel Valley AVA		
HARVEST DATE	September 25 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.

