

2024 Susan's Saignée Rosé of Pinot Noir

TASTING NOTES

The 2024 Susan's Saignée Rosé has bright aromas of strawberry jasmine and watermelon. The palate is soft with citrus notes, rounded with restrained notes of marine salinity. This wine is vibrant and youthful, refreshing throughout the spring and summer.

VARIETY	100% Pinot Noir
CLONES	667 / 777 / Pommard / 115
BARREL AGING	Stainless Steel 3 months
APPELLATION	Carmel Valley AVA
HARVEST DATE	September 9 th & 12 th , 2024
ALC/VOL	13.0%
PRODUCTION	300 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 26th and concluded with the Syrah on October 10th. 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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