

2024 Virgin Chardonnay

TASTING NOTES

The 2024 Virgin Chardonnay begins with fresh aromas of jasmine and white peach. The mid-palate carries bright notes of lemon, lime and nectarine. This wine is mineral-driven from its 100% aging in concrete egg, showing a vibrant, clean finish.

VARIETY	100% Chardonnay
CLONES	CH95
AGING	100% Concrete Egg, 4 months
HARVEST DATE	September 9 th , 2024
ALC/VOL	13.0%
PRODUCTION	88 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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