

2025 Estate Chardonnay

TASTING NOTES

The 2025 Estate Chardonnay begins with fragrant notes of banana, lemon peel and nectarine, complemented by vanilla undertones. Balanced acidity lingers on the palate with notes of green apple and jasmine. This wine dances on the palate, giving a round texture and a vibrant finish.

VARIETY	100% Chardonnay	ALC/VOL	13.0%
CLONE	CH17 / CH76 / CH95	PRODUCTION	275 Cases
BARREL AGING	30% New French Oak, 70% Neutral Oak, 4 months		
APPELLATION	Carmel Valley AVA		
HARVEST DATE	October 13 th , 2025		

THE VINTAGE

The 2025 vintage stands as a year defined by extended hang time, remarkable balance, and beautifully expressive fruit. The season began with generous winter rainfall, replenishing our estate soils and laying a strong foundation for vine health. A mild spring followed, encouraging even growth and an abundant, healthy fruit set across the vineyard. As summer arrived, Carmel Valley experienced cooler-than-usual temperatures, creating an ideal environment for slow, steady ripening. This gentle pace allowed the vines to focus energy on developing concentration, natural acidity, and aromatic complexity. Harvest began with our sparkling fruit on August 22nd, while the cooler conditions extended ripening through the fall. Pinot Noir and Chardonnay were hand-harvested in mid to late October, with our estate Syrah concluding the vintage on October 30th, one of the latest harvests in our history. In the cellar, the 2025 wines are already showing extraordinary promise. The extended time on the vine resulted in deeply expressive color, vibrant natural acidity, and layered flavors that beautifully reflect our estate terroir. These wines display impressive structure and elegance, and we expect them to evolve gracefully in both barrel and bottle.

For more detailed information, please visit our website.



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