



Holman Ranch Launches its Inaugural Sip n Chat Series For 2015 at Holman Ranch Tasting Room

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[/EINPresswire.com/](http://EINPresswire.com/) -- [Holman Ranch](#) Launches its Inaugural Sip n Chat Series For 2015 at [Holman Ranch Tasting Room](#)

CARMEL VALLEY, CA -- Do you love wine? Do you love learning new things? What would you think about learning more about wine? Holman Ranch Tasting Room launches its Inaugural Sip n Chat Series for 2015.

Classes are structured to allow each person an opportunity to learn, taste, and enjoy. Holman Ranch will feature a different topic for each class. At each event, every guest will be greeted with glass of wine, enjoy a tasting of three to four additional wines, educational materials, and some light snacks. The class will be taught by a Holman Ranch expert and/or wine educator. At the end of each class, you will be able to order or purchase the featured wines at a 15% discount. Registration is required for each class.

2015 Sip n Chat Dates:

- February 26th
 - o Balance: The Elements of Wine (Components for Making a Premium Wine) acidity, body, fruit, oak, sweetness, tannin
- May 21st
 - o The History of Wine - An hour long journey through the origins of our favorite beverage
- September 24th
 - o From Vine to Glass: Path of wine from the vineyard through production, to bottling
- November 12th
 - o Detecting Flawed Wines - Learn What traits make great wine great and bad wine bad.

Time: 6:00 p.m. – 7:30 p.m.

Location: Holman Ranch Tasting Room 19 E. Carmel Valley Road, Carmel Valley, CA

Reservations are required for all classes and the cost for each event is \$25 per person. Classes are



\$10 for wine club members. This includes the class, wine tasting, small bites, and meeting, learning from a Holman Ranch winemaker. A portion of the class proceeds will benefit the Alzheimer Association. To make reservations call 831-659-2640 or email info@holmanranch.com.

Wine Caves:

The winery at Holman Ranch, located in The Caves, is completely underground in order to take advantage of the natural cooling and humidity held below. The 3000 square foot area maintains a constant temperature of 58°F-60°F and contains four 750 gallon tanks, four 1200 gallon tanks, and four open top tanks that can hold two tons each. One hundred (100) French oak barrels are maintained year round. Winery operations such as destemming, pressing, fermenting and aging take place within the cool environment of The Caves, while bottling is done directly outside using a mobile bottling line. During harvest, 6 to 8 tons of grapes a day are processed. This may seem low but it is due to the fact that harvesting hours are between 7am to noon on any given day. Grapes are hand picked and loaded into half ton bins, transferred to the winery by tractor and then moved by forklift to the destemmer. White wines take around three weeks to ferment at 50°F and are bottled in February, while red varietals ferment for two weeks and are bottled in early June. All skins, seeds and stems are composted and returned to the fields. Slow months for our winery are June, July and August with the busiest time being September. The winery will produce 3000-5000 cases annually.

Vineyard & Winery Background:

Located at the north eastern tip of the Carmel Valley Appellation, the family-owned Holman Ranch resides approximately 12 miles inland from the Pacific Coast. Immersed in history and romance, the ranch has not only proven to be an excellent growing location for our vineyards but also for the Tuscan varietal olive trees which have flourished under the temperate climate.

- Our estate-grown wine varietals are planted on approximately 21 acres of undulating terrain.
- The wines produced are unfinned and crafted to deliver the true varietal of the grape from harvest to bottle.
- The climate and terroir of the appellation has played a critical part in the success of our wines. The warmth of our inland valley coupled with the cooling marine layer has established itself as an ideal microclimate for the production of Pinot Noir and Pinot Gris. Our Burgundy Clones have thrived from the perfect blend of ideal climate, southern exposure and thin rocky soils.

Holman Ranch Tasting Room:

Holman Ranch's Carmel Valley tasting room offers the perfect backdrop to swirl, sip and savor the different complexities of Holman Ranch Vineyard and Winery wines. There is something for everyone (4 varietals in fact), from the full-bodied Pinot Noirs to the light, fruity flavors of our Pinot Gris and lightly oaked Chardonnay. Holman Ranch also offers estate grown and bottled Olive Oil available for tasting and purchase at the Tasting Room.

The Tasting Room showcases the estate wines of Holman Ranch which includes our Pinot Noir, Pinot Gris, Chardonnay, Sauvignon Blanc, and Rosé of Pinot Noir. Carefully hand-harvested, cold pressed and bottled, the Extra Virgin Olive Oil produced from the fruits of our Tuscan trees has a delightful spice followed by a buttery finish.

Three tasting flights of three wines each (White, Mountain and Pinot Noir) are available 7 days a week. The Tasting Room also holds a series of cooking demos called In Your Backyard. For more information, call (831) 659-2640.

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