







2015 PINOT NOIR ANDERSON VALLEY

VARIETAL COMPOSITION: 100% Pinot Noir

ALCOHOL: 13.5%

COOPERAGE: Aged in 20% new French oak

CASE PRODUCTION: 780

FOOD AFFINITIES: Grilled Trout or Smoked Heritage St Louis Ribs with green

apple coleslaw

WINEMAKER'S COMMENTS:

"The 2015 Farmstead Pinot Noir is sourced from two small growers in the Anderson Valley, located just a stone's throw from our estate vineyard. The small crop in 2015, coupled with early ripening Dijon clones, produced richly flavored fruit that displays the fruit intensity and perfume of Anderson Valley Pinot Noir. The wine is pale ruby and garnet in appearance and has aromas of fresh red and black cherry, strawberry, subtle cardamom, clove and cedar box. The palate has red berry fruit in the entry, and a supple, perfumed and velvety mid palate with nuances of baking spices. The acid structure of the wine gives it life, length and versatility in food pairing."

Tim Wilson

GROWING SEASON:

An early bud break, one of the longest flowering periods in years, and a long growing season produced a vintage that shines in quality. Spring started fast and an early bloom was met with a dip in temperature, wind and rains, which slowed the development and reduced yields. The result was a small crop of extremely well-concentrated fruit that ripened fully and slowly before an early harvest in August.

LONG MEADOW RANCH:

Owned by Ted, Laddie, and Christopher Hall, LMR employs an integrated, organic farming system, using simple, sustainable methods. Each part of the Ranch contributes to the health of the whole. Vineyards and wine making, olive orchards and olive oil making, cattle and horse breeding all work together in complementary fashion, as do the egg-laying poultry flock and the organic vegetable gardens. All crops are certified organic by California Certified Organic Farmers (CCOF) and are grown without the use of herbicides, pesticides, or chemical fertilizers.

UPC CODE: 894591002136 - 750mL

