

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



2015 PINOT NOIR BLANC ANDERSON VALLEY

ESTATE: Anderson Valley

VARIETAL: 100% Pinot Noir

ALCOHOL: 13.5%

MATURATION: Stainless steel and neutral French oak

CASE PRODUCTION: 112

FOOD AFFINITIES: Whitefish, shellfish, cheese and honey

WINEMAKER'S COMMENTS:

Intense perfume of lime, grapefruit and spice intermixed with fragrant forest berry fruit, apple and spicy cherry. The attack is fresh and focused, opening on a soft textured palate, ample concentration, broad and spicy. There is a very fine and delicate thread of acidity, making this wine elegant. A wine with a lot of drive and purity.

– Stéphane Vivier

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 the early bloom was followed by cooler temperatures, wind and rains which slowed development and reduced yields. The result was a small crop of 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: 894591002310 – 750mL