



## 2016 PINOT NOIR ANDERSON VALLEY ESTATE TANBARK MILL VINEYARD, PINOLE

**WINEMAKER:** Stéphane Vivier

**VARIETAL:** 100% Pinot Noir

**ALCOHOL:** 13%

**CASE PRODUCTION:** 213 cases (6/750ml)

**SOIL TYPE:** Pinole Loam

**BLOCKS:** 3, 10 and 11

**CLONES:** 828 and Calera

**VITICULTURE:** Organically farmed using deficit irrigation

**FERMENTATION:**

- Skin contact for 16 days
- Short, cold maceration
- 7-10 day fermentation at high temperature

**ELEVAGE:**

- 18 months in French oak, 30% new
- Fine to very fine oak grain
- Filtration: unfinned and unfiltered

**WINEMAKER TASTING NOTES:**

“Dense nose of black cherry, violet and rose petal. Abundant red fruit fills the palate with richness, along with a vivid acidity, and fine yet firm tannins. It is superb in complexity and scope. It has a clear Anderson Valley minerality, with a long, aromatic finish. Enjoy now after gentle decanting or age for years to come.”

-Stéphane Vivier



**VINTAGE NOTES:**

The 2016 harvest was earlier than usual, with slightly lower yields, but excellent fruit quality. After many years of drought, we experienced winter rains that helped alleviate the dry conditions. The summer ripening season enjoyed cooler than average days and nights. Late summer, just prior to harvest was particularly mild allowing for longer hang times, which ripened the grapes evenly.

**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.