

2016 PINOT NOIR BLANC ANDERSON VALLEY ESTATE

VINEYARD: Estate Grown

VARIETAL: 100% Pinot Noir

ALCOHOL: 13.5%

COOPERAGE: Stainless steel and neutral French oak

CASE PRODUCTION: 183

FOOD AFFINITIES: Whitefish, shellfish, cheese and honey

WINEMAKER'S COMMENTS:

"Charming cherry, lime and pear on the nose with intriguing notes of apricot and forest strawberry. It is fresh and precise with lots of minerality. The purity is obvious and the texture presents enough richness for a long finish. It has the essence of pinot noir without any tannin noise."

- 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 wellconcentrated 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.

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