

EST P 1872



ANDERSON VALLEY

LONG MEADOW RANCH



2016 PINOT NOIR ANDERSON VALLEY

ESTATE: Anderson Valley

VARIETAL: 100% Pinot Noir

ALCOHOL: 13.5%

MATURATION: 12 months in 25% new French oak, 75% neutral French oak

FOOD AFFINITIES: Duck breast and cherry mostarda, grilled salmon with chanterelle mushrooms

WINEMAKER'S COMMENTS:

"Deep ruby red color. A bewitching nose, complex with dried earth, musky roses, and spice aromas. This shows a refined and silken texture, and remains fresh and lively across the palate with great intensity of fruit and length. Intriguing, balanced and complex, it is a great picture of the finesse and intensity of Pinot Noir in Anderson Valley."

– Stéphane Vivier

GROWING SEASON:

An early bud break, wet spring soils, and a long growing season produced a vintage with excellent quality. Spring started quickly and rapid growth was met with average summer temperatures, which slowed development and reduced yields. The result was a moderate crop of well-concentrated fruit that ripened fully and slowly before an early harvest.

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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