



2016 PINOT NOIR ANDERSON VALLEY ESTATE TANBARK MILL VINEYARD, PERRYGULCH

WINEMAKER: Stéphane Vivier

VARIETAL: 100% Pinot Noir

ALCOHOL: 13%

CASE PRODUCTION: 216 cases

SOIL TYPE: Perrygulch Loam

BLOCKS: 2, 13, and 14

CLONES: 667 and 777

VITICULTURE: Organically farmed using deficit irrigation

FERMENTATION:

- Skin contact for 14-16 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:

'Mid purple color – it is brisk and elegant from the beginning with sous bois, earth and intense floral scents. The palate is at first balanced, long and pure and continues with subtly complex Long Meadow Ranch Perrygulch refinement, with marked minerality and lasting fruit finish. It is full of charm with the exact amount of spice.'

-Stéphane Vivier

VINTAGE NOTES:

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.