

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



## 2017 PINOT NOIR ANDERSON VALLEY

**ESTATE:** Anderson Valley

**VARIETAL:** 100% Pinot Noir

**ALCOHOL:** 13.5%

**MATURATION:** 11 months in 25% new French oak, 75% neutral French oak

**FOOD AFFINITIES:** Duck breast and cherry mostarda, grilled salmon

### **WINEMAKER'S COMMENTS:**

Intense and lively, the nose is full of sweet spice and black currant aromas. On the palate there are favors of violet and rose followed by hints of cherry and spice. An agile wine with developing minerality and notes of earth and fresh herbs. A truly multilayered wine with so much energy in the fruit. Enjoy now or let it develop for the next 10 years."

– Stéphane Vivier

### **GROWING SEASON:**

The year started wet and rainy, with record breaking rain from November through April. With a mild early Spring and a bud break in March, the vines grew quickly through mild summer temperatures. August brought colder weather and foggy conditions, leading to slow ripening. The beginning of September had a slight spike in temperatures, resulting in a quick 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.

UPC CODE: 894591002334 – 750mL