



2017 PINOT NOIR ANDERSON VALLEY ESTATE PINOLE, TANBARK MILL VINEYARD

WINEMAKER: Stéphane Vivier

VARIETAL: 100% Pinot Noir

ALCOHOL: 13%

CASE PRODUCTION: 456 cases (6/750ml)

SOIL TYPE: Pinole Loam

BLOCKS: 3, 10 and 11

CLONES: Heirloom selection, 828 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 30% new French oak
- Fine to very fine oak grain
- Filtration: unfinned and unfiltered

WINEMAKER TASTING NOTES:

"Intense and complex on the nose with earthy and fruity aromas, mixing raspberry and fresh floral notes of rose petal. The wine has energy throughout with a soft textured mouthfeel. The palate is completely effortless and seamless, but with great fruit intensity and length. The liveliness of the acidity produces energy, power and a lot of elegance. This wine could age easily for two decades."

-Stéphane Vivier



VINTAGE NOTES:

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.