



2017 PINOT NOIR ANDERSON VALLEY ESTATE PERRYGULCH, TANBARK MILL VINEYARD

WINEMAKER: Stéphane Vivier

VARIETAL: 100% Pinot Noir

ALCOHOL: 13%

CASE PRODUCTION: 456 cases (6/750ml)

SOIL TYPE: Perrygulch Loam

BLOCKS: 14 and 15

CLONES: 667 and 115

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:

“Attractive and perfumed on the nose with an earthy and floral bouquet. Initially dense but also supple and smooth. Floral aromas return on the palate with hints of black cherry, sweet spice, and earth. The fresh mineral texture shows an elegant finesse and a nuanced, long finish. Enjoy now or cellar for at least another 15 years.”

-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.