

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



2018 ROSÉ OF PINOT NOIR ANDERSON VALLEY

ESTATE: Anderson Valley

VARIETAL: 100% Pinot Noir (69% direct press, 31% saignée)

ALCOHOL: 13.5%

FERMENTATION: Stainless steel fermentation 21 to 30 days on fine lees

MATURATION: 100% Stainless Steel

FOOD AFFINITIES: Brick-cooked chicken, garden vegetables

WINEMAKER'S COMMENTS:

"The color is bright, light pink. The perfumes are intense and complex; the foreground is floral, with stone fruit, and fresh (forest) strawberry notes followed by gentle spice. The palate is fresh and broad at the same time. It is mixing the energy of this floral vintage with the gentle power of the spice. Notes of peach and strawberry combine to develop energy and length to this striking Rosé. It will be a perfect match this Spring and Summer – all the time"

— Stéphane Vivier

GROWING SEASON:

2018 will be remembered as a colder and slower season in Anderson Valley, producing wines with profound elegance and delicacies. Bud break started about a month later than the last 5 vintages, and at a date recognized as being more in line with the historical averages. A mild spring allowed for a nice crop set and it was followed with a "cold" summer for Northern California standard. It resulted in slow maturing and perfect conditions for Pinot Noir, retaining freshness while developing intricate complexity of flavors.

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: 894591002303 – 750mL