

EST P 1872



ANDERSON VALLEY

LONG MEADOW RANCH



2019 ROSÉ OF PINOT NOIR ANDERSON VALLEY

ESTATE: Anderson Valley

VARIETAL: 100% Pinot Noir (80% direct press, 20% saignée)

ALCOHOL: 13%

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 light pink color is shaded with a salmon hue that shows the delicate character of the wine. On the nose, the perfumes are intense – it’s floral and spicy at first then opens toward a delicate strawberry and citrusy notes. The palate is dense and lively with intermixing spice, floral, and again small strawberry tones. Clean and focused on the finish, a clear appeal for the next glass.”

— Stéphane Vivier

GROWING SEASON:

2019 was a very wet winter with rain coming into spring. Keeping the vines in balance was especially important this year. Successful management of the vines along with wonderfully mild weather through summer gave us warm days and cool nights. This is a recipe for success in vineyards, the vintage gave us a great balance of sugar and acid with complete phenolic ripening. We had ripe flavors with freshness along with nice acid balance.

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