

EST P 1872



ANDERSON VALLEY

LONG MEADOW RANCH

## 2020 ROSÉ OF PINOT NOIR ANDERSON VALLEY



ESTATE: Anderson Valley

VARIETAL: 100% Pinot Noir (85% direct press, 15% saignée)

ALCOHOL: 12.5%

FERMENTATION: Stainless steel fermentation 5 weeks on fine lees

MATURATION: 100% Stainless Steel

FOOD AFFINITIES: Brick-cooked chicken, garden vegetables

WINEMAKER'S COMMENTS:

"A very light pink salmon colored hue. The nose shows intense and delicate aromas of fresh lavender, citrus, mirabelle plum, and jasmine. On the palate, the floral and citrus notes return supported by an energetic and acidic backbone. This wine develops to a surprisingly dense mid-palate with a lot of texture that finishes with gentle layers of strawberry and plum fruit. It's very focused, precise, and will develop well all summer long."

— Stéphane Vivier

GROWING SEASON:

A dry winter with just half of the region typical rainfall, was followed by a mild and warmer than usual Summer. The season was however long with bud break and flowering events happening a week earlier than 2019 but harvest starting a week later than average for our sparkling and Rose grapes. The cold nights and intense marine layers allowed this extremely slow ripening: a bounty for an extreme layering of flavors and the complexity of all our wines.

### 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