

EST P 1872



ANDERSON VALLEY

LONG MEADOW RANCH

2021 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 10 weeks on fine lees

MATURATION: 100% Stainless Steel

FOOD AFFINITIES: Brick-cooked chicken, garden vegetables

WINEMAKER'S COMMENTS:

“Light, bright pink in color, this wine opens with complex yet delightful aromas of peach, apricot, red fruit, and fresh forest followed by a salty minerality. On the palate, it boasts strawberry, apricot, and an array of spice while floral components evolve towards a crisp, mouthwatering finish.”

— Stéphane Vivier

GROWING SEASON:

Beginning the second week of August, the 2021 vintage was one of the earlier harvests on record. The spring was windy with little rain and a few frosty nights. This resulted in smaller cluster formation. A warm, mild summer followed allowing for even ripening and a superb 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.

UPC CODE: 894591002303 – 750mL