



2017 PINOT NOIR BLANC TANBARK MILL VINEYARD ANDERSON VALLEY ESTATE

WINEMAKER: Stéphane Vivier

VARIETAL: 100% Pinot Noir

ALCOHOL: 13.5%

CASE PRODUCTION: 176

SOIL TYPE: Pinole Loam

BLOCK: 5

CLONE: Pommard

FERMENTATION: Stainless steel on very fine lees

ELEVAGE: 7 months in 12% new French oak

WINEMAKER TASTING NOTES:

Fresh and elegant on the nose with an intense combination of floral and fresh red berry aromas. Minerality and a touch of honeysuckle and pear on the palate show energy throughout and display the pure essence of a pinot noir in a white wine. A long lasting finish reveals a touch of spice on the palate. This wine has the potential for many years of cellaring.

– Stéphane Vivier

GROWING SEASON:

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.