



2018 PINOT NOIR BLANC ANDERSON VALLEY ESTATE



WINEMAKER: Stéphane Vivier

VARIETAL: 100% Pinot Noir

ALCOHOL: 12.5%

CASE PRODUCTION: 206

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:

The color is a pale crystal green. Mineral driven with lemon zest and floral accents, the perfumes are delicate and refreshing. On the palate, the entry is sharp and precise, and opens up to floral tones before the citrus returns. Full of life and focused, the wine opens with white peach and ripe red berries. Get ready for a wild ride, the sustained soft freshness and texture will remind you of the youthful energy of our Anderson Valley vineyard. Enjoy now or age up to a decade to discover more about the potential of this special site.

– Stéphane Vivier

GROWING SEASON:

2018 will be remembered as a colder and slower season in the Anderson Valley, producing wines with profound elegance and delicacies. Bud break started about a month later than the previous five vintages. A mild spring allowed for a nice crop set and it was followed with a “cold” summer for Northern California. It resulted in slow maturing and perfect conditions for Pinot Noir, retaining freshness while developing an 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.