



2019 PINOT NOIR ANDERSON VALLEY ESTATE PINOLE

WINEMAKER: Stéphane Vivier

VARIETAL: 100% Pinot Noir

ALCOHOL: 13%

CASE PRODUCTION: 777 cases (6/750ml)

SOIL TYPE: Pinole Loam

BLOCKS: 3, 10 & 11

CLONES: Calera, 777 & 828

VITICULTURE: Organically farmed using deficit irrigation

FERMENTATION:

- Skin contact for 14-16 days
- Short, cold maceration
- 7-10 day fermentation at high temperature

ELEVAGE:

- 21 months in 30% new French oak
- Fine to very fine oak grain
- Filtration: unfinned and unfiltered

WINEMAKER TASTING NOTES:

“Deep but very bright, crimson color. The nose is intoxicating and spicy, also mixing raspberries, roses, cassis, and redcurrants. Violet and blackcurrant get their fair share of the palate. The flavors are ethereal and concentrated at the same time. So intense and with such a concentrated core to it but without losing any of its precision. Great finesse of texture.”

-Stéphane Vivier

VINTAGE NOTES:

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.