



2016 BLANC DE NOIRS ANDERSON VALLEY ESTATE



WINEMAKER: Stéphane Vivier

VARIETAL: Chardonnay & Pinot Noir

ALCOHOL: 12.5%

CASE PRODUCTION: 280 cases (6/750ml)

SOIL TYPE: Pinole & Feliz Loam

BLOCKS: Pinot Noir 8 & Chardonnay 18

CLONES: Pinot Noir Roederer 32

DISCORGEMENT DATE: March 2020

FERMENTATION:

- Base ferment in stainless steel 18 days
- No malolactic fermentation

ELEVAGE:

- 42 months “sur latte” before disgorging
- Dosage of 4 g/l
- 7 months in 66% stainless steel & 34% in neutral French oak

WINEMAKER TASTING NOTES:

“Pale green hue with medium deep peachy color. The layered nose opens in the glass. It is deep and multidimensional with raspberry, strawberry and citrus flowers. Powerful on the palate, it shows layers of flowers, peach and small red fruit, The mousse is very fine, persistent and backed by a fine acidic spine. The finish is long, mouthwatering and delicate.”

-Stéphane Vivier

VINTAGE NOTES:

An early bud break, wet spring soils, and a long growing season produced a vintage with excellent quality. A wet spring started fast and rapid growth was met with average summer temperatures, which slowed development and reduced yields. The result was a moderate crop of well-concentrated fruit that ripened fully and slowly before an early 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.