



2016 BRUT ROSÉ ANDERSON VALLEY ESTATE



WINEMAKER: Stéphane Vivier

VARIETAL: Chardonnay & Pinot Noir

ALCOHOL: 12.5%

CASE PRODUCTION: 101 cases (6/750ml)

SOIL TYPE: Pinole & Feliz Loam

BLOCKS: Pinot Noir 8 & Chardonnay 18

CLONES: Pinot Noir Roederer 32 & Dijon clone 96

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:

“The introductory sparkling Rosé vintage shows a light pink hue that shines through the glass. The nose is intricate and focused, intermixing fresh raspberry & strawberry and light floral tone. The aromatic purity is intense in the mouth and supported by bracing acidity and freshness. The flavors are precise, with small raspberry and strawberry, and complex rich floral undertones. The fine bubbles add to the complexity and depth leading to a long-lasting and fresh finish.”

-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.