



2017 BLANC DE NOIRS ANDERSON VALLEY ESTATE



WINEMAKER: Stéphane Vivier

VARIETAL: Chardonnay & Pinot Noir

ALCOHOL: 13%

CASE PRODUCTION: 850 cases (6/750ml)

SOIL TYPE: Pinole & Feliz Loam

BLOCKS: Pinot Noir 8 & Chardonnay 17

CLONES: Pinot Noir Roederer 32

DISCORGEMENT DATE: June 2021

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 in color with gold accents, you’ll experience intense notes of candied lemon, jasmine, and orchard fruit on the nose. The mousse is energizing yet gentle on the palate and is followed by flavors of citrus, apricot, and a laser-focused core of acid dusted with a sweetness of vanilla. Enjoy now or cellar for 15 to 20 years.”

-Stéphane Vivier

VINTAGE NOTES:

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.