



2018 BRUT ROSÉ ANDERSON VALLEY ESTATE



WINEMAKER: Stéphane Vivier

VARIETAL: Chardonnay & Pinot Noir

ALCOHOL: 12.5%

CASE PRODUCTION: 210 cases (6/750ml)

SOIL TYPE: Pinole & Feliz Loam

BLOCKS: Pinot Noir 8 & Chardonnay 17

CLONES: Pinot Noir Roederer 32 & Dijon clone 96

DISCORGEMENT DATE: June 2021

FERMENTATION:

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

ELEVAGE:

- 36 months “sur latte” before disgorging
- Dosage of 5 g/l
- 7 months in 70% stainless steel & 30% in neutral French oak

WINEMAKER TASTING NOTES:

“Bright and radiant pink color with a hint of gold. Subtle nose of fresh butter, brioche, and strawberry sorbet. The mousse and bubbles are fine and chiseled, erupting in the glass. On the palate, the gentle return of strawberry and brioche are accompanied by a zest of citrus. Refreshing and so complex, the finish is persistent and dense providing depth and aging potential to this stunning sparkler.”

-Stéphane Vivier

VINTAGE NOTES:

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 by 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.