

## 2018 PINOT NOIR ANDERSON VALLEY

VINEYARD: Anderson Valley

VARIETAL: 100% Pinot Noir

**ALCOHOL:** 13.5%

MATURATION: 11 months in 25% new French oak, 75% neutral French oak

**CASE PRODUCTION: 3552** 

**FOOD AFFINITIES:** Duck breast and cherry mostarda, grilled salmon

## **WINEMAKER TASTING NOTES:**

"The nose of this wine is intense with mixed notes of violet, rose, and black cherry. Blends of gentle spice, red fruit, and floral components harmonize on the palate and are followed by a long and energetic finish. Mineral notes on the mid-palate show balance and freshness making this wine one of the best that Anderson Valley has to offer."

- Stéphane Vivier

## **GROWING SEASON:**

2018 will be remembered as a colder and slower season in Anderson Valley, producing wines with profound elegance and delicacies. Bud break started about a month later than the last 5 vintages, and at a date recognized as being more in line with the historical averages. A mild spring allowed for a nice crop set and it was followed with a "cold" summer for our standard. It resulted in slow maturing and perfect conditions for Pinot Noir, retaining freshness while developing 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.