

EST P 1872



ANDERSON VALLEY

LONG MEADOW RANCH

## 2022 ROSÉ OF PINOT NOIR ANDERSON VALLEY



ESTATE: Anderson Valley

VARIETAL: 100% Pinot Noir (85% direct press, 15% saignée)

ALCOHOL: 12.5%

FERMENTATION: Stainless steel fermentation 10 weeks on fine lees

MATURATION: 100% Stainless Steel

FOOD AFFINITIES: Brick-cooked chicken, garden vegetables

WINEMAKER'S COMMENTS:

“Brilliant and light pink in color, this wine opens with intense notes of spices and oyster shell that blossoms into a floral bouquet accented with plum and light red fruit accents. The palate is fresh and light with complex flavors of apricot and citrus, followed by the return of floral and red fruit that provide a long, mouthwatering finish. Delightful.”

— Stéphane Vivier

GROWING SEASON:

The 2022 growing season was marked by the extended drought in Northern California. A very dry winter led to an early bud break and the vines developed slowly and stayed small. After dodging a few late spring frost scares, the vines continued to develop but stayed small throughout the year. The summer was cool which resulted in a slow, concentrated ripening that allowed maximum flavor and aroma development with low sugar levels and high acidity. We were able to plan harvest at the beginning of a very hot spell around Labor Day.

### 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.

UPC CODE: 894591002303 – 750mL