



2020 PINOT NOIR ANDERSON VALLEY ESTATE PINOLE

WINEMAKER: Stéphane Vivier

VARIETAL: 100% Pinot Noir

ALCOHOL: 13.5%

CASE PRODUCTION: 685 cases (6/750ml)

SOIL TYPE: Pinole Loam

BLOCKS: 3, 10 & 11

CLONES: Calera, 777 & 828

VITICULTURE: Organically farmed using deficit irrigation

FERMENTATION:

- Skin contact for 14-16 days
- Short, cold maceration
- 7-10 day fermentation at high temperature

ELEVAGE:

- 21 months in 30% new French oak
- Fine to very fine oak grain
- Filtration: unfinned and unfiltered

WINEMAKER TASTING NOTES:

“Bright ruby red in color, this wine opens with aromas of earth mixed with cherry and raspberry. The palate is soft and elegant with the return of earthy notes such as chanterelles. Asian spice, dark fruit, and waves of floral surge throughout making this wine complex and reminiscent of some Burgundy Crus. You’ll enjoy a long finish with a fresh acid core.”

-Stéphane Vivier

VINTAGE NOTES:

A dry winter with half of the region’s typical rainfall was followed by a mild and warmer than usual summer. The season with long with bud break and flowering events happening a week earlier than 2019, yet harvest starting a week later than average for our sparkling and Rosé grapes. The cold nights and intense marine layers resulted in extremely slow ripening which created a beautiful layering of flavors and complexity for all of our wines.

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.