



2019 BRUT ROSÉ ANDERSON VALLEY ESTATE



WINEMAKER: Stéphane Vivier

VARIETAL: Pinot Noir

ALCOHOL: 12.5%

CASE PRODUCTION: 142

SOIL TYPE: Pinole

BLOCKS: Pinot Noir 8

CLONES: Pinot Noir Roederer 32

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:

“Our Brut Rosé opens with intense aromas of mixing red fruits, candied grapefruit, and elegant chalky flavors. It’s fresh and light with mineral tension on the palate boasting notes of fresh raspberry, grapefruit, lightly-toasted brioche, and plum. This is a finessed and stimulating Rosé with lingering purity.” – Stéphane Vivier

VINTAGE NOTES:

This year started has one of the wettest on record with our last storm coming into spring. Consequently, spring was a race against time with the plants growing so fast. Our Anderson Valley teams worked relentlessly to keep the vineyards in balance. When the summer days arrived, the vines were ready to profit from the mild temperatures during summer and early September, allowing the grapes to develop complex and fully mature profiles.

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.