



2019 BLANC DE NOIRS ANDERSON VALLEY ESTATE

WINEMAKER: Stéphane Vivier

VARIETAL: Chardonnay & Pinot Noir

ALCOHOL: 12.5%

CASE PRODUCTION: 392 cases

SOIL TYPE: Pinole & Feliz Loam

BLOCKS: Pinot Noir 8 & Chardonnay 17

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 4 g/l
- 8 months in 70% stainless steel & 30% in neutral French oak

WINEMAKER TASTING NOTES:

“Medium-deep light green color. The nose is delicate and intricate with warm pastry shop, gunpowder, and orchard fruit laced with red-currant and citrus. The palate is upbeat and refreshing, expressive, offering a blend of lemon shortcake, apples and salty minerals, all refreshed by a bright acidity.” – Stéphane Vivier

VINTAGE NOTES:

2019 started has one of the wettest in 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 of July and August 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.