



## 2022 PINOT NOIR BLANC ANDERSON VALLEY ESTATE



**WINEMAKER:** Stéphane Vivier

**VARIETAL:** 100% Pinot Noir

**ALCOHOL:** 13%

**CASE PRODUCTION:** 400

**SOIL TYPE:** Pinole Loam

**BLOCK:** 5

**CLONE:** Pommard

**FERMENTATION:** Stainless steel on very fine lees

**ELEVAGE:** 7 months in 10% new French oak

### **WINEMAKER TASTING NOTES:**

"Intense and bright rose gold color in the glass. The nose is intense and intricate mixing floral character with honeysuckle, jasmine, and gentle mint notes with forest strawberry and raspberry aromas. The palate starts so fresh and experiences the return of concentrated small strawberry and raspberry. Finesse and freshness show throughout the palate with a long and oh so gentle finish. It is a fascinating wine representing all the mystery of Pinot Noir and what the grape is capable of." – 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.