

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



2015 ROSÉ OF PINOT NOIR ANDERSON VALLEY

ESTATE: Anderson Valley

VARIETAL: 100% Pinot Noir

ALCOHOL: 13.5%

MATURATION: 100% Stainless Steel

CASE PRODUCTION: 821

FOOD AFFINITIES: Brick-cooked chicken, garden vegetables

WINEMAKER'S COMMENTS:

"Night harvesting kept the fruit cool as we sorted in the vineyard and winery. Direct press and Saignee methods allow us to craft a complex rose wine that retains its freshness and vibrancy. The light salmon color is a result of the minimal skin contact and slow, gradual pressing was used to extract delicate aromas without harsh tannins. Slow, cool fermentations allow the wine to slowly ferment until dry in stainless steel tanks. These two wines are then blended and aged on their fine lees for yet another layer of aromatics before bottling."

— Stephane Vivier

GROWING SEASON:

An early bud break, one of the longest flowering periods in years, and a long growing season produced a vintage that shines in quality. Spring started fast and the early bloom was followed by cooler temperatures, wind and rains which slowed development and reduced yields. The result was a small crop of well-concentrated fruit that ripened fully and slowly before an early harvest in August.

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