

EST P 1872



ANDERSON VALLEY

LONG MEADOW RANCH

2023 ROSÉ OF PINOT NOIR ANDERSON VALLEY



ESTATE: Anderson Valley

VARIETAL: 100% Pinot Noir (90% direct press, 10% saignée)

ALCOHOL: 12.5%

FERMENTATION: Stainless steel fermentation 10 weeks on fine lees

MATURATION: 100% Stainless Steel

FOOD AFFINITIES: Brick-cooked chicken, garden vegetables

WINEMAKER'S COMMENTS:

"The aromas are bright, precise, and pure with a stony minerality, followed by lime and peach notes. The palate is medium-bodied, fresh and crisp, with attractive red fruit and the same purity as on the nose. This Rosé is a wine of charm and balance, showing enough complexity for casual outside cooking and lightness for everyday drinking. Well measured, it has a pure accent from start to finish and shows plenty of persistence."

— Stéphane Vivier

GROWING SEASON:

In Anderson Valley, the 2023 growing season was shaped by a cool, late spring, reminiscent of more traditional harvests before the drought years. With harvest starting later than usual, winemakers saw a mid-September kickoff for Pinot Noir in the valley's eastern areas, followed by white wine grapes like Chardonnay and Pinot Gris ripening shortly after. Similar to cooler vintages, this delayed timeline resulted in grapes with balanced acidity and vibrant flavors. The harvest extended into October and beyond, setting the stage for an exceptional vintage.

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.

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