

EST P 1872



ANDERSON VALLEY

LONG MEADOW RANCH

2024 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:

"Light pink hue. The nose is intense and so floral with jasmine, citrus, and grapefruit blossoms. It also shows yellow plum layers and fresh apricot notes. Complex and energetic and with a lot of texture and layers, the palate is round but fresh with a vibrant acid backbone and the return of plum and apricot flavors. Very long and mouthwatering finish." — Stéphane Vivier

GROWING SEASON:

The winter rains were heavy and soaked the soil to its core, refilling the region's aquifer. It was a wet season overall but not a cold one, therefore spring came fairly early by mid-March. Conditions during flowering were near perfect and the keys to a condensed season. Early summer experienced magical weather for the vines to develop. The sudden and intense heat spike of early July was mitigated by the ranch's proximity to the Pacific Ocean. We experienced wilting and slight loss of cluster weight in our Pinot Noir crop, providing extra concentration in the final crop. The conditions recovered rapidly by mid-July with the final weeks being very mild and slow – the dream conditions for energy, layering of aromas, and flavors. Harvest season was one of the more condensed and intense in memory resulting in a vintage for the ages.



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