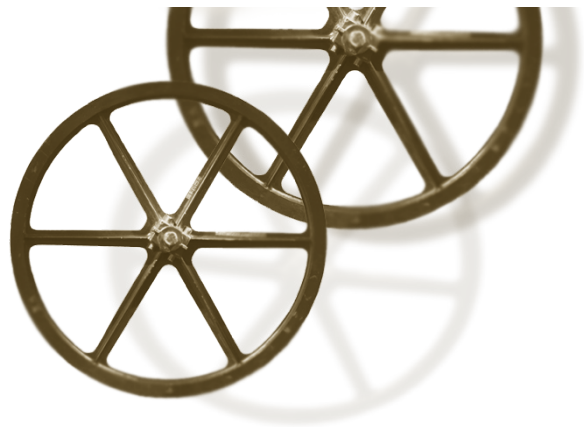




farmstead  
LONG MEADOW RANCH



## 2013 PINOT NOIR SONOMA COAST

**VARIETAL COMPOSITION:** 100% Pinot Noir

**ALCOHOL:** 14%

**COOPERAGE:** 100% Neutral Oak

**CASE PRODUCTION:** 1,000

**FOOD AFFINITIES:** BBQ Pulled Pork or Smoked heritage St. Louis ribs with green apple coleslaw

### WINEMAKER'S COMMENTS:

"Our 2013 Pinot Noir is sourced from a vineyard in the small town of Freestone in the Sonoma Coast AVA of Sonoma County. Warm days coupled with the cooling effect of the early morning marine layer off the Pacific, allows for an ideal climate for Pinot Noir. Primary fermentation in Stainless Steel followed by Malo-lactic fermentation in neutral oak barrels allows the classic texture of this varietal to shine while preserving the wine's natural acidity. Aromatics of black cherry, black tea and white pepper are in harmony with a fresh and elegant palate."

— Ashley Heisey

### GROWING SEASON:

The 2013 vintage was a superb vintage. The unusually long season, moderate temperatures without a major heat spike, and lack of rains made for one of the best vintages in recent memory. An early spring bud break allowed our vineyards to get a two-week head start on the vintage, and the lack of frost meant that yields were excellent while the longer growing season allowed for full ripeness.

### 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:** 894591002136 - 750mL

LONGMEADOWRANCH.COM

