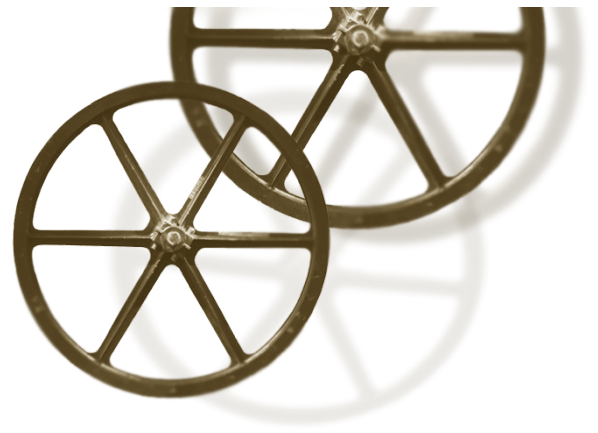




farmstead
LONG MEADOW RANCH



2014 PINOT NOIR SONOMA COAST

VARIETAL COMPOSITION: 100% Pinot Noir

ALCOHOL: 14.5%

COOPERAGE: Aged in 30% new and 70% neutral French oak barrels

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

WINEMAKER'S COMMENTS:

"Our Pinot Noir is sourced from grower families in the cool climate and wind swept 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 was in stainless steel followed by malo-lactic fermentation in 30% new and 70% neutral oak barrels, allowing the aromatics and velvety mouth feel of the variety to shine while preserving the grapes natural acidity. Aromatics of wild strawberries, cherries, black tea, spice, brown sugar, and a touch of toasty, caramelized oak."

— Tim Wilson

GROWING SEASON:

Dry winter and spring conditions limited canopy vigor, and a warm growing season with a lack of extreme heat spikes resulted in prolonged, even ripening through harvest. The resulting wine possess great site specificity, depth and quality.

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

