

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH
WINERY

2015 LATE HARVEST CHARDONNAY ANDERSON VALLEY



VINEYARD: Estate Grown

VARIETAL: 100% Chardonnay

ALCOHOL: 13.5%

COOPERAGE: 20% new and 80% neutral French oak

CASE PRODUCTION: 122 (12/375ml)

FOOD AFFINITIES: Seared Foie Gras with pickled peach

WINEMAKER'S COMMENTS:

"An intense bouquet with notes of stem ginger, honeycomb, candied lemons, mineral, and a touch of nutmeg. The palate is generous on the entry with touches of ginger, white pepper, and bitter orange. It is exceptionally well-focused, persistent, and loaded with fruit, yet bright, zesty, and vivacious."

– Stéphane 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: 894591002914 – 375mL