EST 9 1872

LONG MEADOW RANCH

ANDERSON VALLEY



COOPERAGE: Stainless steel and neutral French oak

CASE PRODUCTION: 112

FOOD AFFINITIES: Whitefish, shellfish, cheese and honey

WINEMAKER'S COMMENTS:

"Palish yellow green in color, the nose is elegant and fresh, floral and spicy, and an intriguing introduction to the wine. The palate is concentrated, combining pear and apple with vivid apricot. It has a wonderful freshness paired with a real depth of flavors, and the finish is long and slightly peppery."

- 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.

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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. Vinevards 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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