

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH  
WINERY



## 2016 CHARDONNAY ANDERSON VALLEY

**ESTATE:** Anderson Valley

**VARIETAL:** 100% Chardonnay

**ALCOHOL:** 13.5%

**MATURATION:** 25% new, 75% neutral French oak

**FOOD AFFINITIES:** Roast chicken, grilled salmon, risotto with wild mushrooms

**WINEMAKER'S COMMENTS:**

"The aromatics are exotic and the palate possesses minerality with a burgeoning richness. Youthful and pale green in color, the flavors are complex, revealing floral, pear, and lemon notes. A lovely mineral core and crystallized fruit, with a long, energetic finish. Very enjoyable now but will age gracefully for at least a decade."

– Stéphane Vivier

**GROWING SEASON:**

An early bud break, wet spring soils, and a long growing season produced a vintage with excellent quality. Spring started quickly and rapid growth was met with average summer temperatures, which slowed development and reduced yields. The result was a moderate crop of well-concentrated fruit that ripened fully and slowly before an early harvest.

**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:** 894591002334 – 750mL