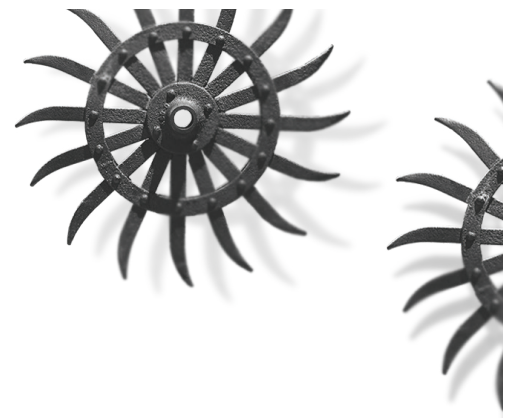




farmstead
LONG MEADOW RANCH



2016 CHARDONNAY NAPA VALLEY

VARIETAL COMPOSITION: 100% Chardonnay

ALCOHOL: 13.5%

COOPERAGE: 100% neutral oak

FOOD AFFINITIES: Lacinato Kale Salad with chile pequin, lemon dressing and toasted parmesan

WINEMAKER'S COMMENTS:

"The grapes for this chardonnay were sourced from a vineyard in the southern part of the Napa Valley, close to the cooling influences of the San Pablo Bay. The classic texture of this varietal shines while preserving the wine's natural acidity. Aromatics of Meyer lemon, candied orange peel, white flowers, and oyster shell marry with a lively textured palate that has a refreshingly acid-driven finish." — Tim Wilson

GROWING SEASON:

An early bud break, wet spring soils, and a long growing season produced a vintage with excellent quality. A wet spring started fast 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: 894591002129 – 750mL



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