

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



## 2016 PINOT GRIS ANDERSON VALLEY

ESTATE: Anderson Valley

VARIETAL: 100% Pinot Gris

ALCOHOL: 13.5%

COOPERAGE: Stainless steel and neutral French oak

CASE PRODUCTION: 192

FOOD AFFINITIES: Whitefish, shellfish, cheese and honey

WINEMAKER'S COMMENTS:

"Subtle floral notes meet Asian pear flavors. The palate is rich and dense cut beautifully by a fresh and pure acidity. This textured and layered Pinot Gris is enticing, flowing from ripe grapefruit to fresh cut flowers. The long and gentle aftertaste adds up to this touching and alluring wine."

– Stéphane Vivier

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: 894591002310 – 750mL