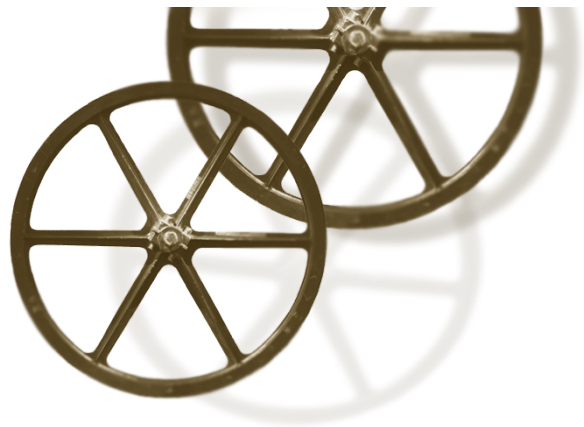




farmstead
LONG MEADOW RANCH



2016 PINOT NOIR ANDERSON VALLEY

VARIETAL COMPOSITION: 100% Pinot Noir

ALCOHOL: 14.5%

MATURATION: Aged in 20% new, 80% neutral French oak

FOOD AFFINITIES: BBQ pulled pork or smoked heritage St. Louis ribs with green apple coleslaw

WINEMAKER'S COMMENTS:

"Ruby and garnet in appearance, this wine jumps out of the glass with ripe fresh strawberry, raspberry, and cranberry fruit aromas and subtle oak spice. The palate is generous and supple and has balanced tannins reflecting the long gentle ripening conditions of the season."

— 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: 894591002136 - 750mL

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