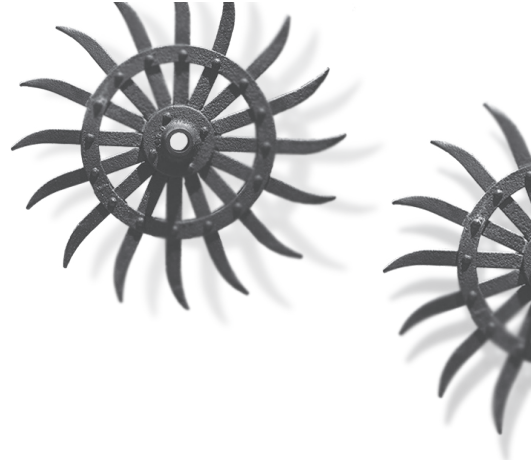




farmstead
LONG MEADOW RANCH



2013 CHARDONNAY NAPA VALLEY

VARIETAL COMPOSITION: 100% Chardonnay

ALCOHOL: 14.3 percent

COOPERAGE: 100% Neutral Oak

CASE PRODUCTION: 1,000 cases

FOOD AFFINITIES: Perfect with our Lacinato kale salad with chile pequin, lemon dressing, toasted Parmesan

WINEMAKER'S COMMENTS:

"Our 2013 Chardonnay is sourced from a vineyard in the southern part of the Napa Valley close to the cooling influences of the San Pablo Bay. Primary fermentation in Stainless Steel followed by Malo-lactic fermentation in neutral oak barrels allows the classic texture of this varietal to shine while preserving the wine's natural acidity. Aromatics of candied lemon, oyster shell and pine forest are in harmony with a fleshy, well-textured palate."

— Ashley Heisey

GROWING SEASON:

The 2013 vintage was a superb vintage. The unusually long season, moderate temperatures without a major heat spike, and lack of rains made for one of the best vintages in recent memory. An early spring bud break allowed our vineyards to get a two-week head start on the vintage, and the lack of frost meant that yields were excellent while the longer growing season allowed for full ripeness.

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 NUMBER: 894591002129 - 750mL

