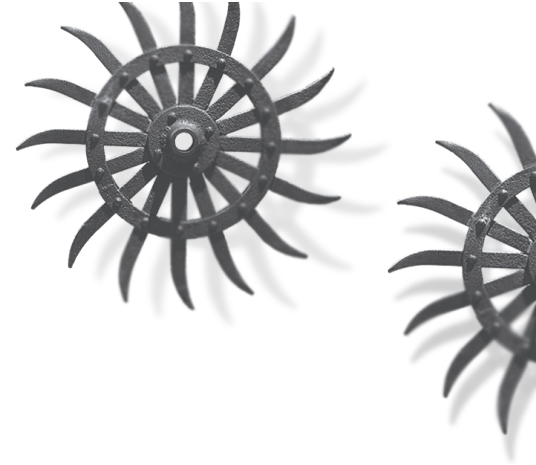




farmstead
LONG MEADOW RANCH



2014 CHARDONNAY NAPA VALLEY

VARIETAL COMPOSITON: 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, lemodressing, toasted Parmesan,

WINEMAKER'S COMMENTS:

"Our 2014 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 wines natural acidity. Aromatics of candied lemon, oyster shell and pine forest are in harmony with a fleshy, well-textured palate.

GROWING SEASON:

2014 was one of the warmest and driest vintages on record and Napa Valley certainly experienced the effects of the drought. There was no frost during bud break which contributed to an strong, early set in the vineyard. Warm days and no rain allowed us to harvest a beautiful crop in early weeks of August.

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

