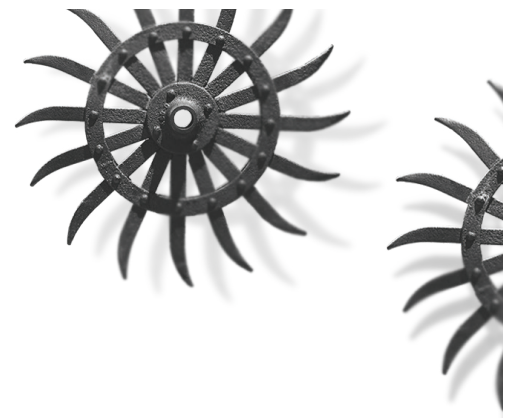




farmstead
LONG MEADOW RANCH



2015 CHARDONNAY NAPA VALLEY

VARIETAL COMPOSITION: 100% Chardonnay

ALCOHOL: 14%

COOPERAGE: 100% neutral oak

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

WINEMAKER'S COMMENTS:

"Our 2015 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 malolactic fermentation in neutral oak barrels allows the classic texture of this varietal to shine while preserving the wine's natural acidity. Aromatics of Meyer lemon, candied orange peel, white flowers and oyster shell marry with a fleshy, well-textured palate."

— Tim Wilson

GROWING SEASON:

An early bud break, one of the longest flowering periods in years, and a long growing season produced a vintage that shines in quality. Spring started fast and an early bloom was met with a dip in temperature, wind and rains, which slowed the development and reduced yields. The result was a small crop of extremely well-concentrated fruit that ripened fully and slowly.

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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