

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH

2016 LATE HARVEST CHARDONNAY ANDERSON VALLEY



ESTATE: Anderson Valley

VARIETAL: 100% Chardonnay

ALCOHOL: 13.5%

MATURATION: 24 months in 100% new French oak

FOOD AFFINITIES: Seared foie gras with pickled peach

CASES PRODUCED: 286

WINEMAKER'S COMMENTS:

"This wine has an intense golden hue. The nose is concentrated with honey, ripe peach and pear, intermixed with delicate floral notes. Exotic spices and quince paste show elegance and lead the way to a wine full of energy and concentration. The finish is long, with tremendous freshness and wet stone minerality. This vintage will age for a decade."

– Stéphane Vivier

GROWING SEASON:

An early bud break, wet spring soils, and a long growing season produced a vintage with excellent quality. Spring started quickly 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.

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