

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



2016 CHARDONNAY FELIZ TANBARK MILL VINEYARD ANDERSON VALLEY ESTATE

ESTATE: Tanbark Mill Vineyard

VARIETAL: 100% Chardonnay

ALCOHOL: 13.5%

CASE PRODUCTION: 216

SOIL TYPE: Feliz Loam

BLOCKS: 19 & 20

PRESS PROGRAM: Slow 3.5 hours customized slow pressing up to 1.1 bars

CLONES: Chardonnay clone 76 & 96

CHARACTERISTICS: Small berries, concentrated fruit, balanced acidity, vibrancy

VITICULTURE: Organically farmed using deficit irrigation

FERMENTATION:

- Primary fermentation starts in stainless steel for 1-4 days
- French oak barrels for 3-5 weeks
- Secondary malolactic fermentation

ELEVAGE:

- Minimal intervention
- 18 months in French oak, 30% new from custom barrels in partnership with five coopers
- Filtration: Gently filtered before bottling

WINEMAKER'S TASTING NOTES:

"Pale straw in color with a golden hue. The aromatics are a mix of bracing florals, citrus and delicate attributes with energy and intensity. The palate is racy with honeysuckle, pear and subtle citrus flavors, a fine and elegant expression of the Tanbark Mill Feliz terroir. The impression is a fine-drawn harmony of many elements. It is precise, fresh and complex with controlled power and length. It would not blush being compared to some great Burgundies! This wine drinks beautifully now but will also reward the patient collector for years to come."

– Stéphane Vivier

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: 894591002334 – 750mL