

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



## 2017 CHARDONNAY ANDERSON VALLEY

**ESTATE:** Anderson Valley

**VARIETAL:** 100% Chardonnay

**ALCOHOL:** 13.5%

**MATURATION:** 11 months in 25% new French oak, 75% neutral French oak

**FOOD AFFINITIES:** Roast chicken, grilled salmon, risotto with wild mushrooms

### WINEMAKER'S COMMENTS:

"Pale green with light golden hue. The nose is enticing and striking with powerful stone-fruit and floral aromas of ripe apricot, jasmine and honeysuckle. On the palate, a lively minerality displays the citrus and floral side. Complex and elegant, the wine remains fresh and focused layered with citrus, peach, pear, and clove. The palate is driven through to a long finish by vibrant and steadying acidity"

– Stéphane Vivier

### GROWING SEASON:

The year started wet and rainy, with record breaking rain from November through April. With a mild early Spring and a bud break in March, the vines grew quickly through mild summer temperatures. August brought colder weather and foggy conditions, leading to slow ripening. The beginning of September had a slight spike in temperatures, resulting in a quick 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