



farmstead
LONG MEADOW RANCH



2017 CHARDONNAY NAPA VALLEY

VARIETAL: 100% Chardonnay

ALCOHOL: 13.5%

MATURATION: Primary fermentation in stainless steel
Maturation in 100% neutral oak

FOOD AFFINITIES: Lacinato kale salad with chile pequin, lemon dressing
and toasted parmesan.

WINEMAKER'S COMMENTS:

"Our 2017 Chardonnay is sourced from a vineyard in the Los Carneros region of the Napa Valley, close to the cooling influences of the San Pablo Bay. No malolactic fermentation allows the bright fruit characters of this varietal to shine while preserving the wine's natural acidity. Aromatics of golden apple, pear, citrus, oyster shell and baking spices marry with a lively textured palate that has a refreshingly acid driven finish."

— Tim Wilson

GROWING SEASON:

The 2017 season started with a record breaking rainfall through winter. Mild summer temperatures provided a breather with slower ripening at the end of the ripening cycle. A heat spike over Labor day weekend spurred the final stage of ripening and a flurry of activity to get the grapes harvested.

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