

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



## 2017 PINOT GRIS ANDERSON VALLEY

ESTATE: Anderson Valley

VARIETAL: 100% Pinot Gris

ALCOHOL: 13.5%

MATURATION: 4 weeks in Stainless steel  
6 months in 91% neutral oak, 9% new French oak

CASE PRODUCTION: 505

FOOD AFFINITIES: Grilled halibut, seared scallops, goat cheese and honey

WINEMAKER'S COMMENTS:

"The aromas are complex with pear and floral perfumes. The wine shows profound energy with citrus, fresh apricot and a hint of pepper. The finish displays purity and strength rarely found in Pinot Gris bringing along all its subtle and delicate character, with lasting minerality on the palate."

– 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: 894591002310 – 750mL