



**farmstead**  
LONG MEADOW RANCH



## 2017 PINOT NOIR ANDERSON VALLEY

**VARIETAL:** 100% Pinot Noir

**ALCOHOL:** 13.5%

**MATURATION:** 20% new French oak, 80% neutral French oak

**FOOD AFFINITIES:** BBQ pulled pork or smoked heritage St. Louis ribs with green apple coleslaw

**CASE PRODUCTION:** 873 cases

### WINEMAKER'S COMMENTS:

"The wine is garnet red in appearance. It has aromas of earthy strawberry, fresh raspberry, cranberry and red cherry and subtle oak spice. The palate has a supple entry with red berry fruits and a long finish supported by the acid structure."

— Tim Wilson

### GROWING SEASON:

The 2017 season started with a record breaking rainfall through winter. Mild summer temperatures provided a breather with slower ripening cycles. 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: 894591002136 – 750mL