



farmstead  
LONG MEADOW RANCH



## 2018 CHARDONNAY NAPA VALLEY

**VARIETAL:** 100% Chardonnay

**ALCOHOL:** 13.5%

**MATURATION:** Primary fermentation in stainless steel. Secondary fermentation on lees and french oak staves.

**FOOD AFFINITIES:** Wild Caught Petrole Sole with lemon butter or Grilled Trout with bacon vinaigrette.

### WINEMAKER'S COMMENTS:

"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 character of this varietal to shine while preserving its natural acidity. Aromatics of golden delicious apple, pear, tangerine zest, oyster shell and a hint of baking spices marry with a lively palate that has a refreshingly acid driven finish."

— Lisanne Leask

### GROWING SEASON:

The 2018 growing season was marked by a wet spring, resulting in extended flowering in some areas throughout the valley. The early summer was cool and mild allowing gradual ripening and acid development. Winemakers had to wait, watch and let berry chemistry and flavors come into balance before starting a relatively late harvest.

### ACCOLADES:

90 Points, Wine Enthusiast

### 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