



farmstead
LONG MEADOW RANCH



BRUT SONOMA COUNTY

VARIETAL COMPOSITION: 50% Chardonnay, 50% Pinot Noir

ALCOHOL: 12%

PRODUCTION METHOD: Traditional

FERMENTATION: Primary fermentation in stainless steel; secondary fermentation in bottle

MATURATION: In the bottle for 18 months on the lees

FOOD AFFINITIES: Oysters, Caviar, Cheese and Stone Fruit

WINEMAKER'S COMMENTS:

"Aromas of fresh cut green apple, pear, citrus fruits and flowers are released from each bubble along with aromas of baked apple, spice and nougat. The palate is bright and structured with appealing weight in the mid-palate and a long acid-driven finish."

– Tim Wilson

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: 9459100294 – 750mL



LONGMEADOWRANCH.COM