



farmstead
LONG MEADOW RANCH



2019 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:

"This wine is sourced from a vineyard in the Carneros region of the Napa Valley, close to the cooling influences of the San Pablo Bay. Primary fermentation is in stainless steel followed by sur lie aging and 20% new French oak staves. Inhibiting malolactic fermentation allows the bright fruit characters of this varietal to shine while preserving the wine's natural acidity. There are aromatics of golden delicious apple, pear, lime zest, and a hint of vanilla with baking spices. The aromas marry with a lively textured palate that has a refreshingly acid-driven finish and long length."

— Lisanne Leask

GROWING SEASON:

2019 had a very wet winter with rain coming into spring. Keeping the vines in balance was especially important this year. Successful management of the vines, along with mild weather through summer giving us warm days and cool nights were a recipe for success in vineyards. The vintage gave us a gorgeous balance of sugar and acid with complete phenolic ripening. We had ripe flavors with freshness along with nice acid balance.

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