

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH



2018 PINOT GRIS ANDERSON VALLEY

ESTATE: Anderson Valley

VARIETAL: 100% Pinot Gris

ALCOHOL: 13.0%

MATURATION: 4 weeks in Stainless steel
6 months in 91% neutral oak, 11% new French oak

CASE PRODUCTION: 532

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

WINEMAKER'S COMMENTS:

"Elegant and delicate nose: Meyer lemon and pear notes play with delicious aromas of dried apricot and gentle spices. In the mouth, the wine develops around a bright and so refreshing backbone of acidity. Lemon and pear returns but also floral notes and white peach layers develop and enchant by their precision. Razor focused but also structured, this is a serious Pinot Gris to enjoy over white meat or a key lime pie." – Stéphane Vivier

GROWING SEASON:

2018 will be remembered as a colder and slower season in Anderson Valley, producing wines with profound elegance and delicacies. Bud break started about a month later than the last 5 vintages, and at a date recognized as being more in line with the historical averages. A mild spring allowed for a nice crop set and it was followed with a "cold" summer for Northern California standard. It resulted in slow maturing and perfect conditions for Pinot Noir, retaining freshness while developing intricate complexity of flavors.

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.