



ESTD 1872

LONG MEADOW RANCH  
WINERY

NAPA VALLEY

## 2018 CHARDONNAY ANDERSON VALLEY



**VINEYARD:** Anderson Valley

**VARIETAL:** 100% Chardonnay

**ALCOHOL:** 13.5%

**MATURATION:** 12 months in 22% new French oak, then three more months aging in stainless steel tank

**CASE PRODUCTION:** 2837

**FOOD AFFINITIES:** Brick cooked chicken, grilled salmon, risotto with wild mushrooms

### WINEMAKER TASTING NOTES:

“The bright and pale green color is enticing. The scents are intense and exuding floral and white fruit altogether accented with delicate citrus notes. The mineral and floral qualities of the wine are confirmed on the palate with bursts of floral golden fruit and restrained richness. The flavors have excellent definition and the drinker will welcome the return of fresh citrus, jasmine, and this underlying minerality inherent to our Anderson Valley site. Bright, fresh and so precise, it will astonish now but reward for a decade.”

– Stéphane Vivier

### GROWING SEASON:

This season will be remembered as a colder and slower one 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.

### 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.