

ESTD 1872



ANDERSON VALLEY

LONG MEADOW RANCH

2017 LATE HARVEST CHARDONNAY ANDERSON VALLEY



ESTATE: Anderson Valley

VARIETAL: 100% Chardonnay

ALCOHOL: 13.5%

MATURATION: 24 months in 100% new French oak

FOOD AFFINITIES: Seared foie gras with pickled peach

CASES PRODUCED: 394

WINEMAKER'S COMMENTS:

“ A gorgeous golden hue with green light reflecting flecks. Intense aromas of dried figs and quince jelly jump out of the glass followed by concentrated flavors of apricot jam and floral honey. The texture is fresh, focused, and energetic that leads into a long lasting finish. This wine has layers upon layers to discover with each sip such as licorice, fragrant spices, and delicate white fruit. Enjoy as a nightcap or over ice cream.”

– Stéphane Vivier

GROWING SEASON:

The year started wet and rainy, with record breaking rain from November through April. With a mild early Spring and a bud break in March, the vines grew quickly through mild summer temperatures. August brought colder weather and foggy conditions, leading to slow ripening. The beginning of September had a slight spike in temperatures, resulting in a quick harvest.

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: 894591002914 – 375mL